

COOK BOOK

Compiled by
JOHNSTOWN CENTER

P. T. A.

1929

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Jello Pudding all cream
up 2

ABBREVIATIONS

| | |
|---------------------|-------|
| Cup | C |
| Tablespoon | tbs |
| Teaspoon | ts |
| Quart | qt |
| Pint | pt |
| Pound | lb |
| Baking Powder | B. P. |

USES FOR COMMON SALT

Coarse salt and bits of newspaper put in a bottle and shaken up will clean the bottle. For polishing a mirror use fine salt sprinkled on a woolen cloth.

To clean cracks in a floor use a paste of salt, alum and boiling water. When poured into the cracks, it will serve as a cement.

Equal parts of salt and ashes mixed with water to form a paste and applied about an inch thick to cracks in stoves will cement them and last indefinitely.

Do not use starch to stiffen white organdies. Rinse in a strong solution of salt water. Iron while wet and the organdie will be sufficiently stiff without the glossy effect of starch.

BREAD

Nut Bread

| | |
|------------------------|--------------------------------------|
| 2 cups of graham flour | $\frac{1}{2}$ ts salt |
| 1 cup of white flour | $\frac{1}{2}$ cup of chopped raisins |
| 1 cup of sugar | $\frac{1}{2}$ cup of broken nutmeats |
| 1 ts baking powder | 2 cups of sour milk |
| 1 ts soda in milk | |

—Mrs. P. L. Morse

Baking Powder Biscuits

| | |
|--------------------|--------------------------------|
| 1 qt flour | Top milk to moisten |
| 2 ts baking powder | Do not roll. Pat and cut. Bake |
| Pinch of salt | 10 to 12 minutes |

—Mrs. Ella Joyce

Waffles

| | |
|--------------------|-----------------------------|
| 1 pt flour | $\frac{1}{2}$ ts salt |
| 2 eggs | 2 tbs fat |
| 3 ts baking powder | $1\frac{1}{2}$ cups of milk |

—Mrs. Florence Pratt

Quick Rolls

2 cups flour
4 ts B. P.
 $\frac{1}{2}$ ts salt

1 egg
2 tbs butter
 $\frac{3}{4}$ cup of milk

Cut in rounds, butter lightly, fold over like Parker House rolls and bake quickly.

Boston Nut Bread

2 cups graham flour
1 cup white flour
2 cups sour milk
2 ts soda

$\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup raisins
4 tbs molasses
 $\frac{1}{2}$ cup of nuts

Grease 3 one lb baking powder cans. Pour in the mixture $\frac{2}{3}$ full. Cover and let stand one hour. Bake 45 minutes in a hot oven.

Corn Bread

1 egg
1 tbs sugar
1 cup of milk
1 cup of flour

3 ts baking powder
 $\frac{1}{4}$ ts salt
1 cup of corn meal

$\frac{1}{4}$ lb of bacon cut fine with the scissors and sprinkled on top.

—Mrs. Lillian Page

Waffles

$2\frac{1}{2}$ cups flour
 $\frac{1}{2}$ ts salt
 $1\frac{1}{2}$ cups milk
1 tbs sugar

3 level ts baking powder
3 eggs beaten separately
2 lbs melted butter

Sift the four dry ingredients, add egg yolk, milk and butter. Beat thoroughly. Fold in the beaten whites.

—Mrs. Lillian Page

Delectable Rice Muffins

1 cup boiled rice
1 cup sweet milk
2 eggs well beaten
5 tbs melted butter

$\frac{1}{2}$ ts salt
1 tbs sugar
3 ts. B. P.
 $1\frac{1}{2}$ cups flour

—Mrs. T. Hasse

Grape-nut Bread

Soak 2 cups grape-nuts in 2 cups of sour milk. Then take 1 egg, $\frac{1}{2}$ cup sugar, 4 cups flour. Put 1 ts soda in grape-nuts just before adding to the mixture. Put in a warm place to rise for $\frac{1}{2}$ hour. Bake 1 hour then wrap up in a cloth to keep moist.

—Mrs. R. G. Kreihn

Bread

2 cakes yeast soaked in $\frac{1}{2}$ c. warm water or
milk
1 qt lukewarm water
4 tbsp. sugar
4 tbsp. lard or butter
3 qt. sifted flour
1 tbsp. salt

Old Time Coffee Cake

1- $\frac{1}{2}$ c. milk scalded and cooled
1 tsp sugar
1- $\frac{1}{2}$ cake compressed yeast
1- $\frac{1}{2}$ c. flour, Let rise till double in bulk.
Mix 1- $\frac{1}{2}$ c. sugar, 2 eggs, $\frac{1}{4}$ c.
shortening. $\frac{1}{2}$ tsp. salt, add 2 more cups ~~flour~~
flour. Let rise again then mold into pan $\frac{1}{2}$
in. thick. Bake 25 min.

Sadies Coffee Cake

1 cake yeast in $\frac{1}{4}$ c. water
1 c. milk scalded
2 c. flour
 $\frac{1}{8}$ tsp. salt
Mix at night
In the A.M. add 1 c. sugar
 $\frac{1}{2}$ c. butter
2 tbsp. flour
3 or 4 eggs
lemon rind-- $\frac{1}{2}$ c. lemon juice
nutmeg
raisins
fruits

Gingerbread

1/2 c. sugar ---
1/2 c. lard ----- } --- cream
1/2 c. butter ---
add 1 egg
1 c. molasses
2-1/2 c. flour
1-1/2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt
1 c. hot water

Nut Bread

1 tsp. soda
1 c. cream (sweet or sour)
1 c. brown sugar
1 unbeaten egg
Beat up - add 2 c. flour and nuts

Coffee Cake

1/4 c. butter
1/4 c. sugar
2 c. flour
1 pinch salt
3/4 c. milk
1 egg
3/4 tsp. baking powder

REFRIGERATOR ROLLS

- 1 c. hot water
- 1 tsp. salt
- 6 tbsp. shortening
- $\frac{1}{4}$ c. granulated sugar
- 1 cake fresh yeast or dry, granular yeast
- 2 tbsp. lukewarm water
- 1 egg, well beaten
- About $3\frac{1}{2}$ to 4 c. sifted enriched all-purpose flour

Combine hot water, salt, shortening, and sugar in large bowl. Cool to lukewarm. Add yeast softened in lukewarm water. Add egg, half of flour; beat well with egg beater. Stir in more flour--enough to make easily handled dough. Brush top of dough with salad oil; cover well, and store in refrigerator. It keeps 4 or 5 days. As needed, cut off some dough, shape into balls, and place in greased or oiled $2\frac{1}{2}$ " muffin pans. Cover, and let rise in warm place (80 to 85°F.) for about 1½ hrs., or until double in bulk. Bake in hot oven of 425° F. for 12 to 15 min. Remove; brush with melted fat. Recipe makes about 18 rolls. If preferred, the dough may be formed into rolls as soon as mixed. Let rise until double in bulk; bake as directed.

Sunday Morning Waffles

2 cups flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
3 tablespoons sugar

3 eggs, separated

$1\frac{1}{4}$ cups milk

6 tablespoons melted shortening

Sift flour and measure. Add baking powder, salt and sugar and sift again. Beat egg whites until stiff but not dry, then set aside. Beat egg yolks, add the milk. Add sifted dry ingredients and mix just to blend. Add melted shortening. Fold in stiffly beaten egg whites. Preheat electric waffle iron and pour in batter. Bake for four to five minutes. Yield: 6 full-sized waffles.

Sunday Supper Waffles

Ham: Add one cup finely chopped cooked ham to waffle recipe along with the egg yolks and milk. Serve with creamed mushrooms.

Cheese: Reduce shortening in basic waffle recipe to three tablespoons of fat and add one cup grated Cheddar cheese. A tender couch for the hard-cooked eggs, quartered and creamed.

Something quite different: Roll three or four cooked fresh asparagus spears in a thin, hot slice of boiled ham, lay rolls on cheese waffles and blanket under a medium-thick cream sauce. A sprinkle of paprika, and serve it to cheers!

Graham Bread

5 cups buttermilk
Pinch of salt
4 ts soda level
2 cups of white flour and enough

graham to make the dough somewhat stiffer than for cake. Bake at least $\frac{1}{2}$ hour.

—Mrs. R. G. Kreihn

Orange Bread

2 orange rinds boiled tender, cut fine or grated.
Add 1 cup of sugar and one cup of water. Boil thick, then cool, add 1 cup of milk, 1 egg, 1 ts salt, 4 ts B. P. 3 cups of flour (or one cup flour and 2 of whole wheat flour). Bake one hour, in 2 loaves.

—Mrs. R. G. Kreihn

VEGETABLES

Dutch Cabbage

Cut up a good sized cabbage in rather small pieces. Cook well, drain and chop. Season with salt, pepper, tbs of butter, tbs of vinegar and one ts sugar. Serve hot.

—Mrs. Henry Stoller

Princess Potatoes

Cut cold cooked potatoes in strips. Have in one saucer melted butter and in another one beaten egg. Dip first in butter then in egg, lay in a buttered tin, place in a hot oven, bake 12 minutes.

—Miss Emma Kennedy

Scalloped Onions

Onions—white sauce—chopped green pepper—melted butter—salt—coarse bread crumbs.

Arrange white cooked onions alternately with white sauce. Sprinkle with chopped, cooked green peppers. Sprinkle with bread crumbs and butter. Bake 30 minutes.

Hot Potato Salad

3 cups of cooked diced potatoes $\frac{1}{2}$ cup of diced onions
2 slices of bacon diced and fried

Mix all together.

2 tbs flour

egg beaten
milk

Add to the bacon

grated and 1 pint of rich stock seasoned, and after boiling a few minutes strain and pour over softened gelatine. When jelly is beginning to set, mold in two cups of cooked and chopped veal, adding if desired, chopped parsley and pimientos. Slice and serve on platter.

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1/2 teaspoon
 3 tablespoons cheese
 minced parsley
 salt

Creamed Peas & Salmon

Spanish Rice

—Milton Junction Lady

❖ ❖ ❖ ❖ ❖ ❖ ❖ ❖ ❖ ❖ ❖

Chilli con Carne

—Mrs. Ethel Kumlein

—Mrs. P. H. Morse

—Mrs. H. Stoller

•—Mrs. Agnes Fugate, Chicago

Pork Pies

Chop left over pork and add 1 tbsp. tomatoe
casup and same amount of onoin juice or chopped
onoin. Season with salt and papricka. Make a
pastery with one cupful of flour, 1 tsp. B.P.,
1 tbsp. shortening, mix to a dry paste with
water. Turn onto a board and cut in mounds and
place tsp. of the meat on one side. Turn over &
press edges together and bake in a quick oven.

Ham Loaf

2#ham-- }--ground
1#pork-- }
1 c. dry bread crumbs
1 egg

Mix and put in bread tin. Cover with catsup.
Punch holes in top for catsup to fill in.

Lima Bean Chowder

2 c. dried lima beans-soaked over night
1/4# salt pork- fry to golden color
1/2 c. diced carrots



Veal Loaf

Soak 1 envelope of Knox Acidu-
lated Gelatine and 1/2 teaspoonful of
lemon flavoring found in Acidulated
package in 1 cup cold water 5 min-
utes. Add 1 onion grated and 1
stalk of celery to 1 pint of rich stock
well seasoned, and after boiling a
few minutes strain and pour over
softened gelatine. When jelly is be-
ginning to set, mold in two cups of
cooked and chopped veal, adding if
desired, chopped parsley and pimen-
toes. Slice and serve on platter.

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MACARONI *with* CHEESE in HAM JACKETS

| | |
|---|--|
| 1½ cups macaroni, broken into 4-inch pieces | ⅛ teaspoon pepper 1 cup Pet Milk diluted with 1 cup water |
| ½ teaspoon salt | 1 cup grated cheese |
| 4 cups boiling water | 1 tablespoon horse-radish |
| 2 tablespoons fat | 8 large, thin slices boiled ham |
| 2 tablespoons flour | |
| ¼ teaspoon salt | |

Add macaroni and salt to boiling water. Cook until tender, then drain and rinse with cold water. Melt fat in saucepan. Blend in flour, salt and pepper. Stir in slowly, diluted milk. Cook 15 minutes, stirring frequently. Add cheese and horse-radish. Cook slowly until cheese has melted. Put about 12 pieces macaroni on each ham slice. Pour hot cheese sauce over macaroni, then roll up and secure with string or toothpicks. Bake in hot oven (400° F.) 30 minutes, or until ham has browned. Serves 8.

STUFFED GREEN PEPPERS

| | |
|--------------------------------|--|
| 8 green peppers | Few grains pepper |
| 1½ tablespoons butter | 2½ cups cooked or canned peas, beans, carrots, or cabbage, etc. |
| 1½ tablespoons flour | |
| ¾ teaspoon salt | ¾ cup dry bread crumbs, buttered |
| ¾ cup Pet Milk diluted with | |
| ¾ cup liquid off vegetable | |

Cut off tops and remove seeds from peppers. Cook 5 minutes in boiling water to cover. Drain. Melt butter in saucepan. Blend in flour, salt and pepper. Stir in slowly diluted milk and cook until thickened, stirring constantly. Add vegetable, and fill peppers. Top with crumbs. Bake in moderate oven (350° F.) 15 minutes or until browned. Serves 8.

Note: Left-over vegetables may be used.

*add tomato
sauce*

*1 small box
gelatine*

½ c cold water

1 c hot "

¼ tsp salt

⅓ c sugar

¼ c lemon juice

4 tomatoes peeled

Cook -

*in a ring mold garnished
with sliced c & tomatoes. Let add
remaining g + tomato + cups*

Allow g to

soften in c of water

5 min add

1 water salt

4 sugar

lemon juice

cool. Pour

1 c. cauliflower

Lima Bean Chowder

2 c dried Y beans - soak overnight

$\frac{1}{4}$ # salt Pork - fry to golden brown

$\frac{1}{2}$ c d carrots

3 c " P

2 c " celery

1 c " onions

2 green peppers

$\frac{3}{4}$ c parsley

1 $\frac{1}{2}$ tsp salt

$\frac{1}{4}$ " pepper

1 pt rich milk

$\frac{1}{3}$ c butter

boil 12 min

2911

add rest

12250 min

Corn Pie with meat crust

1 egg, slightly beaten

½ cup milk

¾ teaspoon salt

⅓ teaspoon pepper

1 teaspoon Worcestershire sauce

1 tablespoon chopped onion

1 cup soft bread crumbs

¾ pound chopped meat

1 box Birds Eye Golden Sweet Corn,
thawed

1 cup canned tomatoes, drained

½ teaspoon salt

⅓ teaspoon pepper

⅓ teaspoon basil, if desired

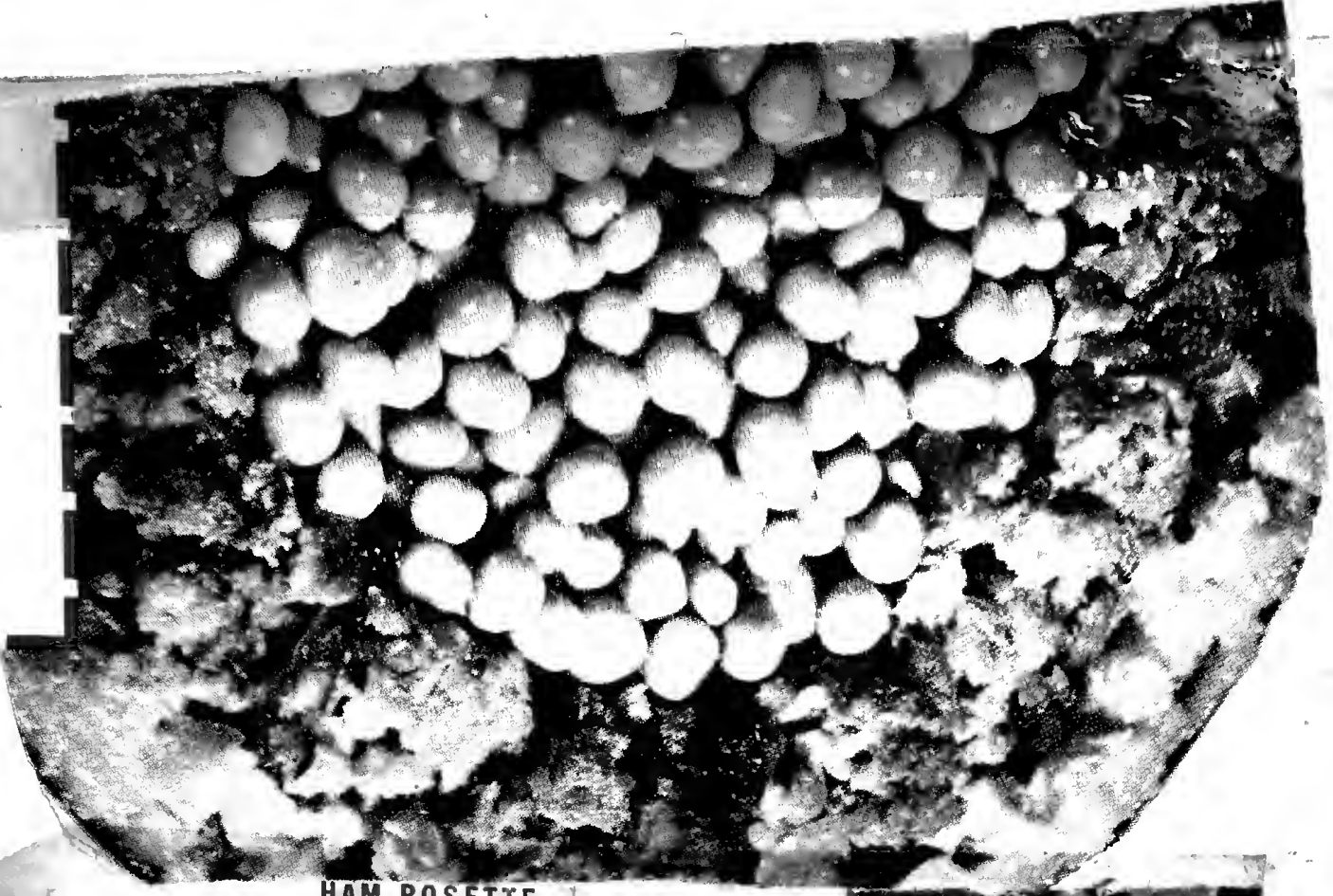
1 tablespoon butter or margarine
Green pepper rings

Combine egg, milk, seasonings, onion, and crumbs. Let stand 5 minutes. Add meat and mix well. Pack mixture firmly on bottom and sides of 9-inch pie plate. Press another 9-inch pie plate on top of mixture to hold it in place. Bake in moderate oven (350°F.) 7 minutes; then remove top pie plate and bake 3 minutes longer.

Combine Birds Eye Golden Sweet Corn, tomatoes, and seasonings. Turn into hot meat shell and dot with butter. Arrange green pepper rings, which have been cooked in boiling salted water until tender, on top. Return to oven and continue baking 20 to 25 minutes. Serve from pie plate. Makes 6 servings.



ness of the



HAM ROSETTE

- | | |
|--|------------------------------|
| 1 egg, slightly beaten | 1 can Del Monte Tomato Sauce |
| 2 cups ground cooked ham | 3 tablespoons Del Monte |
| 1½ cups soft bread crumbs | Sweet Pickle Relish |
| 1 No. 2 can Del Monte <i>Early Garden</i> Peas | |

Lightly mix egg, ham, crumbs, tomato sauce and relish. Cover bottom and sides of greased 1½ qt. casserole with mixture. Cover; bake in moderate oven (350° F.) about 30 min. Uncover; bake 15 min. more. Fill center with drained Del Monte Peas, heated and seasoned. Garnish with mashed yams and serve. 4-6 servings. Just goes to show how good these peas taste with *any* dish, plain or fancy. Heat them. Season them. It's that easy.



Salmon Loaf

1 can salmon
1 or 2 eggs
1 cup of milk

1 cup bread crumbs
Salt and pepper

Mince salmon in its own juice. Add beaten egg and bread crumbs. Put in buttered baking dish and bake 25 minutes in a moderate oven.

—Luella DeLong, Milton Junction

Chop Suey

1 cup chopped onions

2 cups celery

1 lb chopped beef, fried or cold meat cut in small pieces. Add to celery and onions. Add chop suey sauce to taste. Sugar and pepper to taste. Thicken a little and serve on rice, boiled in salted water and drained.

—Mrs. Frances Moore

Chili con Carne

1 lb chili or kidney beans

3 medium sized onions

2 lb hamburger browned in 3 tbs grease.

Salt to taste

1 qt tomatoes

$\frac{1}{2}$ ts chili powder and red pepper

—Mrs. Lillian Page

Mock Turtle

Veal cut in small chunks, roll in flour and brown. When browned put in roaster, add carrots cut fine, 1 red pepper. Pour water over all and bake in oven until veal is tender.

—Mrs. Agnes Fugate

Stuffed Peppers

Boil macaroni until tender, fry hamburger and onion until done. Mix together with parsley. Put in peppers and bake.

—Mrs. Agnes Fugate

Hot Pot

2 lb neck of lamb

$\frac{1}{4}$ ts pepper

2 lb potatoes

1 tbs flour

4 onions

Hot water

$1\frac{1}{2}$ ts salt

Cut meat into small pieces, slice onions thin; cut potatoes into small thick pieces. Mix salt, pepper and flour and roll each piece of meat in mixture. Place a layer of potatoes in a deep dish, then a layer of meat, next sliced onion, repeating process until all ingredients are used leaving enough potatoes to make the top layer. Fill dish with water, cover closely and bake three hours in moderate oven.

—Mrs. Maude Playter

Hamburger with Tomato Sauce

1½ lb hamburger
1 or 2 eggs
1 cup cracker crumbs
1 small onion, chopped
Milk or water to moisten

Mix and make in small cakes and fry. When done pour one can tomato soup in pan, boil and pour over cakes.

—Mrs. Maude Playter

Spanish Hamburg

1 lb hamburger
1 box spaghetti
1 large can sweet corn
1 can tomato soup
1 can Chili con Carne with beans
Salt and pepper

Fry hamburger and onions until cooked through, then put in kettle of hot water. Add tomatoes and chili. When boiling add spaghetti. Season, cook one hour more.

—Myra Pratt

Mock Chicken

Select large lean pork chops, brown in a pan, remove to casserole. On each chop place one tbs of uncooked rice, one slice of onion, half a tomato and a ring of green pepper for each chop used. Add ⅓ cup of chopped celery, ½ ts of salt, dash of pepper, ½ cup of water. Bake 3 hours in moderate oven, adding more water if needed. When using canned tomatoes, use juice instead of water.

—Maude Playter

Chili con Carne

Hamburger and onion mixed together and fried. Put in kettle and add one can of kidney beans, 1 or 2 cans tomato soup, salt, pepper, and serve hot.

—Mrs. Agnes Fugate, Chicago

CAKES

Sour Cream Cake

2 eggs
1 cup sugar
1 cup sour cream
1½ cups flour
1½ ts B. P.
1 ts vanilla
½ ts salt

Beat eggs very light, add sugar, beat again; add cream, mix dry ingredients, and add to egg mixture, beat. Bake quickly.

—Mrs. Ethel Kumlein

Devil's Food Cake

1 cup brown sugar
1 cup grated chocolate
 $\frac{1}{2}$ cup milk

Boil until smooth.

$\frac{1}{2}$ cup butter

Boil until smooth.

Mix all together and add to other mixture.

2 eggs
 $\frac{1}{2}$ cup milk
2 cups flour
1 ts soda
1 ts vanilla

—Mrs. Foreman

White Cake

2 eggs
1 cup sugar
Small tbs butter
1 cup sour milk

$\frac{1}{2}$ ts soda
2 ts B. P.
2 cups flour
Flavoring

—Mrs. Foreman

Apple Sauce Cake

2 cups sugar
1 cup lard
2 cups applesauce (unsweetened)
 $3\frac{1}{2}$ ts soda dissolved in 1 tbs hot water
 $3\frac{1}{2}$ cups flour

1 ts cinnamon
1 ts nutmeg
1 cup raisins
1 sq chocolate melted
1 cup nutmeats

—Mrs. Ethel Kumlein

Southern Spice Cake

2 eggs
 $\frac{3}{4}$ cup brown sugar
 $\frac{3}{4}$ cup molasses
 $\frac{3}{4}$ cup oleomargarine
 $2\frac{1}{2}$ cups flour
2 ts soda
2 ts ginger

$\frac{1}{4}$ ts cloves
 $1\frac{1}{2}$ ts cinnamon
 $\frac{1}{2}$ ts mace
 $\frac{1}{2}$ ts baking powder
1 cup boiling water
1 cup nutmeats chopped

Mix all dry ingredients. Mix all liquids and eggs, except water. Blend together and add water last. Serve with whipped cream for frosting.

—Mrs. P. J. Morse

Nut Filling

1 cup sugar
1 cup sour cream

1 cup chopped nuts
Boil slowly.

—Mrs. T. Hasse

Coffee Cake

$\frac{3}{4}$ cup sugar
4 tbs butter
1 egg
1 cup milk

2 cups flour
 $\frac{1}{8}$ ts mace
3 ts B. P.

Sprinkle nut meats and sugar on top and bake.

—Mrs. Ethel Kumlein

Sponge Cake

2 eggs beaten light
1 cup sugar, beat again
1 cup flour
 $\frac{1}{2}$ ts salt

2 ts B. P.
1 cup flour
Lemon flavoring

—Mrs. John Connor

Chocolate Cake

1 cup sugar
1 tbs lard
1 or 2 eggs
2 ts cocoa mixed in $\frac{1}{2}$ cup of hot water
Pinch of salt

1 cup sour milk
1 ts soda in a little coffee
 $\frac{1}{2}$ ts cinnamon
 $\frac{1}{4}$ ts cloves
 $2\frac{1}{2}$ cups flour
Vanilla

—Irene Solom

Banana Cake

1 cup sugar
 $\frac{1}{2}$ cup shortening, butter or lard
3 eggs
4 tbs sour milk

1 ts soda dissolved in the milk
1 cup mashed bananas
 $1\frac{1}{2}$ cups of flour (large)
 $\frac{1}{2}$ cup nutmeats broken

Bake in two layers.

—Mrs. R. G. Kreihn

Prune Cake

2 rounding tbs lard
1 cup sugar
2 eggs
1 cup cooked prunes
Pinch salt
 $\frac{1}{2}$ cup sour milk

1 ts cinnamon
 $\frac{1}{2}$ ts cloves (scant)
 $1\frac{1}{2}$ cups flour (large)
1 ts soda
10 cts. walnut meats cut fine

Makes a large loaf or two layers.

—Mrs. R. G. Kreihn

Coffee Cake

4 cups flour
2 cups sugar
1 cup butter
3 ts B. P.

3 yolks
1 cup milk
1 ts vanilla
Beaten whites

Mix like pie crust. Take out scant cup of crumbs and to the remainder add 3 ts B. P., 3 yolks, 1 cup milk, 1 ts vanilla and beaten whites. Put in two coffee cake tins. Mix a little cinnamon with the crumbs and sprinkle on top. Bake in moderate oven.

—Mrs. R. G. Kreihn

Banana Cake

1½ cups sugar
½ cup butter
2 eggs
1 cup mashed bananas
5 tbs sour milk

1 ts soda
Vanilla and salt
2 cups flour
1 ts B. P.

Bake in two layers. Use whipped cream for filling and top.
—Mrs. G. C. Bahl

Eggless, Milkless, Butterless Cake

1 cup white sugar
1 cup raisins
⅓ cup lard

½ ts cloves
1 ts cinnamon
¼ ts nutmeg

Boil for three minutes. Cool.

Add: pinch salt, 1 ts soda in a little warm water or coffee. 2
cups flour in which add ½ ts B. P. Add last ½ cup nutmeats.
—Mrs. H. Stoller

Dark Layer Cake

1 cup sugar
1 egg
1 tbs lard
1 ts cinnamon
Flour

1 cup sour milk
½ ts cloves
1 ts soda
1 cup raisins

—Mrs. H. Stoller

Sponge Cake

1 cup sugar
Yolks of 4 eggs

Add:

4 tbs water
Pinch salt
1 cup flour with 1½ ts B. P.
Vanilla

Cream these together

Beat well and add the beaten whites of eggs.

—Mrs. Priscilla Shrandt

Devil's Food Cake

(1st part)

1 cup brown sugar
1 cup grated chocolate

½ cup milk

Set on stove to dissolve, not to boil, then add 2nd part.

(2nd part)

½ cup brown sugar
Small ½ cup butter
Yolks of 3 eggs

½ cup milk
2 cups flour
1 ts soda in flour

—Mrs. Priscilla Shrandt

Date Torte Cake

| | |
|---------------------------------|-------------------|
| 1 cup chopped dates and walnuts | 1 cup sugar |
| 2 eggs | 3 tbs flour |
| 1 tbs milk | 1 ts vanilla |
| 1 ts B. P. | Bake slowly 1 hr. |
| 3 tbs flour | |

—Mrs. Shrandt

Upside Down Cake

| | |
|--------------------|--------------------|
| 1 cup sugar | 2 eggs (separated) |
| 3 tbs hot water | 1 cup flour |
| 1 heaping ts B. P. | Vanilla |
| Salt | Whites last |
| | Frosting |
| 2 tbs butter | 1½ cups fruit |
| 1 cup brown sugar | |
| Bake in a skillet | |

—Mrs. Lillian Page

Graham Cracker Cake

| | |
|------------------------------------|-----------------------------------|
| 1 small cup sugar | 1 ts soda |
| 2 eggs | 32 graham crackers rolled as fine |
| 1½ cups sour milk | as flour. |
| 1 tbs shortening | |
| Bake in layers. Use white filling. | |

—Mrs. D. P. Jackson, Edgerton

Soft Ginger Bread

| | |
|-------------------|-----------------------------------|
| 1 scant cup sugar | 2 eggs beaten in last |
| 1 cup molasses | ½ cup butter |
| 1 ts salt | 1 ts cinnamon |
| 1 ts cloves | 2 ts soda in cup of boiling water |
| 2½ cups flour | |

—Mrs. E. M. DeLong, Milton Jct.

Devil's Food (Small Cake)

| | |
|-----------------|-------------------------|
| 1 cup sugar | ¼ cup butter |
| ¼ cup sour milk | ¼ bar chocolate |
| ½ cup hot water | 1¼ cup flour |
| 1 level ts soda | 1 egg, beaten; add last |
| | —Mrs. Frances Moore |

Sour Cream Raisin Cake

| | |
|------------------|---------------|
| 1 cup sour cream | 1 cup sugar |
| 2 eggs | 2 cups flour |
| 1 ts soda | ½ ts salt |
| 1 ts cinnamon | 1 cup raisins |
| 1 ts nutmeg | ½ ts cloves |
| 1 ts vanilla | 1 ts B. P. |

—Mrs. John Connor

Cream Puffs

1 c. boiling water
1/2 c. butter
1 c. flour
3 or 4 eggs

Melt butter in boiling water. Stir in flour while boiling. Cook until it leaves sides of pan. Add eggs one at a time. Cool and bake about 30 min.

Fudge Cake

1 c. sugar
1/2 c. butter
3/4 c. flour
2 sq. chocolate
2 eggs
nuts

~~1 tsp. soda~~
3 9 5
2 5 6

Devilsfood

1-1/2 c. sugar---
1/2 c. butter---cream
1/2 c. cocoa---
2 eggs
1/2 c. milk
2 tsp. soda
2 c. flour
1 c. hot water or coffee
salt

1 1/2 tsp Soda

Shaum Torte

6 egg whites
2 c. sugar
1 tsp. vanilla
1 tsp. vinegar

Beat egg whites until stiff. Add sugar slowly and beat until it will hold weight.

(over)

Add vinegar and vanilla. Put in spring pan and bake for one hour.

Century of Progress Cake

10 in. sq. 4-1/2 in. wide strips
8 in. sq.
5 in. sq.

Raisin Cake

1 c. brown sugar
1/3 c shortening
1 c. raisins boiled 20 min. in water
3/4 c. raisin juice
1 tsp. cinnamon
1 tsp. nutmeg
1-3/4 c. flour
1 egg

Delicious Cake Recipe

Sift flour and measure 2 c. Sift again with 1 tsp. soda. Cream 1/2 c. butter or other shortening with 1-1/4 c. brown sugar, firmly packed until light and fluffy. Add 2 eggs, one at a time, and beat thoroughly after each addition. Add 3 sq. melted chocolate and beat well. Then add the sifted mixture, alternately with 1 c. sweet milk. Beat after each addition until smooth then add 1 tsp. vanilla and fold in 1/2 c. chopped black walnuts. Bake in 2 greased layer pans (ten in.) in a slow oven for half an hour.

Sour Cream Cake

1 egg
1 c. sugar
1 tsp. soda
1 c. sour cream
1 tsp. cinnamon, cloves, salt and flavor
Add flour
Raisins if you wish. Use as a loafcake,
small cake or drop cookies.

Sour Cream Chocolate Cake

1 c. sour cream
1 c. sugar
2 eggs
1-1/2 c. cake flour
3 tbsps. cocoa----- } --make paste in warm water
1 tsp. soda----- }
1 tsp. vanilla

Sour Cream Cake

3/4 c. ~~flour~~ sugar
1-1/2 c. flour
1-1/2 tsp. baking powder
1/4 tsp. salt
1/4 tsp. ~~salt~~ soda
2 eggs, break into cup and fill with sour
cream

Add to flour 1/4 c. cocoa, 1/4 c. sugar,
3 tbsps. boiling water, 1 tsp. flavoring

Brown sugar frosting

6 Tbls - Brown sugar
6 " " cream
3 " " Butter

Brought to a boil
Tied over
cup powdered
vanilla - 1 tsp

Sponge Cake

- 1 c. sugar
- 1 c. flour
- 4 eggs
- 1 tsp. baking powder
- 1 tsp. vanilla
- 5 tbsp. cold water

Bake 35 min. in a moderate oven.

Potatoe Torte

- 2 c. sugar
- 1 c. butter
- # 4 eggs-beaten seperately-add whites last
- 3/4 c. milk.
- 1/2 bar chocolate
- 1 tsp. grates nutmeg
- 1 tsp. cloves
- 1 tsp. cinnamon
- 2 tsp. baking powder
- 2 c. flour
- 1 c. riced potatoes
- 1 c. nutmeats

*Bake small cakes
about 3 hr at 300°
large cakes about
4 hr 275°*

salt

2 Cake

- 3/4 c. shortening-----
- 1 c. sugar-----
- 1/4 c. sour cream(4 tbsp.)--
- 1/2 c. apple preserve
- 3 eggs, drop one at a time
- 1/2 tsp. salt
- 1-3/4 c. flour
- 1 tsp. wet soda, 1 cin., 1 alspice, 1 nutmeg.
- 1 tsp. baking powder
- 1/2 c. walnuts, 1/2 c. raisins

Icing=

- 1-1/2 c. brown sugar
- 1/2 c. water--Boil until it spins a thread. Boil
to 242 degrees

Pour syrup into whipped whites of two eggs. Add grain of salt and vanilla.

Sour Milk Doughnuts (good)

2 c. flour
3/4 tsp. salt
1 scant tsp. soda
1 scant tsp. cream tarter
grating nutmeg
1/2 tbsp. butter
1 egg
1/2 c. sugar
1/2 c. sour milk

(makes about 12)

Doughnuts

2 eggs
1 c. sugar
1/2 c. sour cream
1/2 tsp. soda
1/4 tsp. salt
1 tsp. nutmeg
flour

Fried Cakes

X. good

1 c. sugar-good measure
1 c. sour cream
2 large eggs
1 tsp. soda-salt
1 tsp. ginger
1 tsp. B.P.
2 ~~1/2~~ 1/4 tbsp. shotening(melted)
flour

Doughnuts Gold medal

2 tbsp butter
1 cup sugar
2 eggs
3 3/4 c flour
2 tsp B.P.
1/4 tsp soda
1/2 tsp salt
3/4 c sour milk
nutmeg -

Sour Milk Doughnuts (Buttermilk can be used)

3 eggs
1-1/2 c. sugar
1 tsp. cinnamon
1/3 tsp. nutmeg
1 tsp. salt
1 c. sour ~~cream~~ milk
1/2 c. sour cream
4-2/3 c. flour
1 tsp. soda
1 tsp. B.P.

Beat the eggs and add the sugar. Beat 2 min. Add rest of ingredients. Mix lightly. Toss the soft dough onto a floured board and roll out until 1/2 in. thick. Cut out with a doughnut cutter and fry until well browned. If the dough seems too sticky add a little flour. Handle the dough as little as possible to have tender doughnuts.

Fried Cakes

1 large c. sugar
1 c. sour milk or buttermilk
3 eggs
1 tsp. ~~B.P.~~ soda
1 tsp. B.P.
4 level c. flour
2 tbsp. shortening
1 tsp. ginger or nutmeg

Ann Pillsbury's

MOCHA DOT CAKE

Streamlined Method

BAKE at 350° F. for 30 to 35 minutes.

MAKES two 8-inch layers.

All ingredients must be at room temperature.

Sift together $1\frac{3}{4}$ cups sifted PILLSBURY'S BEST Enriched FLOUR
 $\frac{1}{2}$ teaspoon double-acting baking powder (or 1 teaspoon single-acting)
1 teaspoon soda
1 teaspoon salt
1 teaspoon cinnamon
 $\frac{1}{2}$ cup cocoa
 $1\frac{1}{2}$ cups sugar

Add $\frac{1}{2}$ cup vegetable shortening
 $\frac{1}{3}$ cup buttermilk or sour milk
 $\frac{1}{2}$ cup cooled, strong coffee

Beat for 2 minutes until batter is well-blended and glossy. (If electric mixer is used, beat at medium speed for same period of time.)

Add $\frac{1}{3}$ cup buttermilk or sour milk
2 eggs
1 teaspoon vanilla

Beat for 2 minutes.

Pour into two, lightly greased, floured, 8-inch layer cake pans.

Bake in moderate oven (350° F.) for 30 to 35 minutes.

SEVEN-MINUTE MOCHA FROSTING

Combine $\frac{2}{3}$ cup sugar
 $\frac{1}{2}$ cup light corn syrup
2 egg whites
3 tablespoons strong coffee
 $\frac{1}{8}$ teaspoon salt

Place in top of double boiler over rapidly boiling water.

Beat with rotary beater for about 7 minutes, or until frosting holds its shape. Remove from boiling water.

Blend in 1 teaspoon vanilla

Frost cooled cake layers and dot with chocolate bits.

SWANS DOWN "MIX-EASY" CREOLE FUDGE CAKE

Preparations: Have shortening at room temperature. Line bottoms of two 9-inch layer pans with paper; grease. Start oven for moderate heat (350° F.). Sift flour once before measuring. (All measurements are level.)

Measure into sifter:

2 cups sifted Swans Down Cake Flour
(And be sure it's Swans Down!)
1 teaspoon soda $\frac{3}{4}$ teaspoon salt
 $1\frac{1}{3}$ cups granulated sugar or firmly
packed brown sugar

Measure into mixing bowl:

$\frac{1}{2}$ cup shortening

Measure into cup:

*Milk (see note at right for amount)
1 teaspoon vanilla

Have ready:

2 eggs, unbeaten
3 squares Baker's Unsweetened
Chocolate, melted

*With butter, margarine, or lard, use $\frac{7}{8}$ cup milk. With vegetable or any other shortening, use 1 cup milk.

Now—Swans Down's "Mix-Easy" Part!

Beating cut in half! (Mix by hand or with electric mixer at a low speed.) Stir shortening just to soften. Sift in dry ingredients, add $\frac{3}{4}$ cup of milk, and mix until all flour is dampened. Then *beat 2 minutes*. Add eggs, melted chocolate, and remaining milk and *beat 1 minute* longer. (Count only actual beating time. Or count beating strokes. Allow about 150 full strokes per minute. Scrape bowl and spoon often.)

Baking: Turn into pans. Bake in moderate oven (350° F.) about 30 minutes. Spread seven-minute frosting between the layers and on top and sides of cake, and coat with 2 squares of Baker's Unsweetened Chocolate melted with 2 teaspoons of butter.



Peach Shortcake

Here is a particularly satisfactory recipe for a luscious summer dessert.

3 cups sifted flour
 4½ teaspoons baking powder
 ⅔ cup sugar
 1 teaspoon salt
 ¼ teaspoon nutmeg
 ¾ cup shortening
 1 egg, well beaten
 ¾ cup milk (about)
 Melted butter
 1 quart fresh peaches, sliced
 Juice of ½ lemon
 ½ cup powdered sugar

Mix and sift flour, baking powder, sugar, salt and nutmeg. Cut in shortening. Mix to a soft dough with combined egg and milk. Divide in half and pat out first piece to fit (9-inch) square pan. Brush with melted butter and cover with second half. Bake in a hot oven (400° F.) for 35 to 40 minutes. Combine peaches with lemon juice and powdered sugar and allow to stand 20 minutes. Serve on shortcake with whipped cream. Approximate yield: 6 portions.

CHOCOLATE NAUTILUS ROLL

| | |
|---------------------------------|-------------------------------|
| 6 tablespoons sifted Swans Down | 4 egg yolks, well beaten |
| Cake Flour | 1 teaspoon vanilla |
| ½ teaspoon baking powder | 2 squares Baker's Unsweetened |
| ¼ teaspoon salt | Chocolate, melted and |
| ¾ cup sifted sugar | cooled |
| 4 egg whites, stiffly beaten | |

Sift flour once, measure, add baking powder and salt and sift together three times. Fold sugar into stiffly beaten egg whites, a small amount at a time. Add egg yolks and vanilla. Fold in flour gradually. Then beat in chocolate, gently but thoroughly. Pour into pan, 10 x 15 inches, lined with greased paper, and bake in hot oven (400° F.) 13 minutes, or until done. Quickly cut off crisp edges of cake. Turn from pan at once on to cloth covered with powdered sugar. Remove paper. Spread Seven Minute Frosting over cake and roll carefully. Wrap in cloth until cool. Cover with chocolate coating made by adding one teaspoon melted butter to one square Baker's Unsweetened Chocolate, melted.

All measurements are level.

SWANS DOWN "MIX-EASY" CHOCOLATE MARBLE CAKE

Preparations: Have shortening at room temperature. Line bottom of 10x10x2-inch pan with paper; grease. Start oven for moderate heat (375° F.). Sift flour once before measuring. (All measurements are level.)

Measure into sifter:

2 cups sifted Swans Down Cake Flour
(And be sure it's Swans Down!)
2½ teaspoons Calumet Baking Powder
¾ teaspoon salt 1 cup sugar

Measure into mixing bowl:

½ cup shortening

Measure into cup:

¾ cup milk 1 teaspoon vanilla

Have ready:

3 egg whites, beaten to meringue* with
¼ cup sugar

Chocolate mixture: 1 square Baker's
Unsweetened Chocolate, melted; 2
tablespoons water; 1 tablespoon
sugar; and ¼ teaspoon soda

*For meringue, beat egg whites with

rotary egg beater (or at high speed of electric mixer) until foamy. Add ¼ cup sugar gradually, beating only until meringue will hold up in soft peaks.

Now—Swans Down's "Mix-Easy" Part!

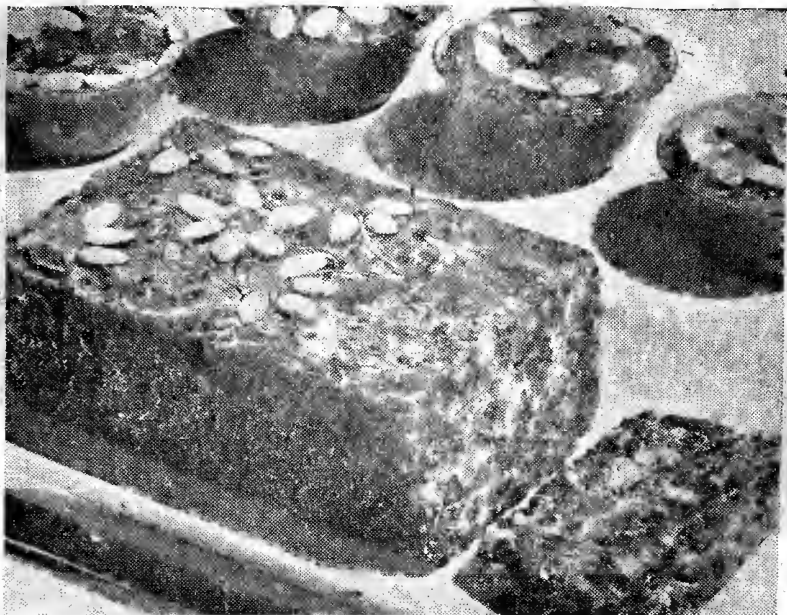
Beating cut in half! (Mix by hand or with electric mixer at a low speed.) Stir shortening just to soften. Sift in dry ingredients, add milk, and mix until all flour is dampened. Then *beat 2 minutes*. Add meringue mixture and *beat 1 minute* longer. (Count only actual beating time. Or count beating strokes. Allow about 150 full strokes per minute. Scrape bowl and spoon often.)

Add chocolate mixture to ¼ the batter, mixing only enough to blend.

Baking: Put batters by spoonfuls into pan, alternating plain and chocolate. Then with knife, cut carefully through batter *once* in a wide zigzag course. Bake in moderate oven (375° F.) about 30 minutes. Frost with favorite chocolate frosting.



Dark Fruit Cake for Friend



DON'T worry if you haven't made your fruit cake. This one will make a good Christmas gift, be fresh and ripe for New Year's and for Twelfth Night.

Use 12 eggs, four cups sifted flour, two cups fresh butter, one pound brown sugar, two pounds raisins, two pounds currants, one pound pecans, one pound citron, one pound almonds, one teaspoon nutmeg, one teaspoon mace, one teaspoon cinnamon, one-fourth cup lemon juice, one-fourth cup canned peach juice, six ounce glass jelly (blackberry, currant or grape), one-half cup cream.

Wash and dry raisins and currants. Blanch almonds, drain and cut with pecans into quarters. Cut citron into thin slices. Place fruit in large mixing bowl. Sift flour, measure and sift with the spices and mix with the fruit until well coated. Cream butter, add sugar gradually. Add beaten eggs and jelly. Next stir in the flour, nut and fruit mixture alternately with fruit juice first, then cream.

Line pans with heavy waxed paper and butter lightly. Fill pans almost to the top. Bake small loaf cakes for three to three and one-half hours at 275 degrees. Bake large loaf cakes four to four and one-half hours at 250 degrees. The cakes will shrink from the edges when done.

Cool cakes on a wire rack without removing the wax paper. When cool, wrap in heavy wax paper and store in tightly covered container until ready to use.

Recipe for Extra Fine

CHOP SUEY

for Two People

- 1 lb. fresh meat, diced (Chicken, Veal, Beef or Pork.)
- 1 can CHINESE MAID CHOP SUEY VEGETABLES or BEAN SPROUTS.
- 3 cups celery.
- 1 teaspoon CHINESE MAID BEAN MOLASSES.
- 2 teaspoons CHINESE MAID SOY SAUCE.
- 3 teaspoons cornstarch or flour.

Heat 3 tablespoons oil or lard in skillet, almost to boil; fry meat alone until nearly done, add teaspoon soy sauce. Then add 3 cups celery, 2 cups onions, 1½ cups soup stock; saute 10 minutes. Add can vegetables or bean sprouts, drained; cook 5 minutes. Add gravy, using 1 teaspoon molasses, 1 of soy sauce, 3 of cornstarch, ¾ cup water; season to taste; mix all ingredients; stir till done.

(Fish, such as sliced Halibut, Crab meat, Shrimp or Lobster, may be substituted for meat.)

Chinese Maid BEAN SPROUTS

For Salads

Pour water from can; add ½ cup chopped cold meat, such as ham, beef or chicken. Mix well with mayonnaise and garnish with lettuce, tomatoes, etc. Season with "Chinese Maid Chop Suey Sauce."

Recipe for

EGGS FOONYONG

- 1 CAN CHINESE MAID CHOP SUEY VEGETABLES.
- ¼ lb. chopped, fried meat (chicken, pork, ham or shrimp).
- 3 eggs.

Heat 5 soup spoons lard or oil in skillet. Drain juice from vegetables; dry and cut into small pieces, add

salt and pepper to taste. Beat 3 eggs, pour over vegetables and meats; mix well. Fry individual portions separately. Brown well on both sides. Serve covered with gravy made with 1 tablespoon CHINESE MAID SOY SAUCE, 3 tablespoons cornstarch or flour and 1½ cups soup stock or juice from vegetables. Season to taste with CHINESE MAID SOY SAUCE.

PUMPKIN PIE

1 egg
3/4 c. sugar
2 c. milk
1 tsp. cinamon
1/3 tsp. ginger
salt.

LARGE PUMPKIN PIE

1 1/2 c. pumpkin
2/3 c. sugar
1/4 tsp. salt
3 level tsp. pumpkin pie spice
2 c. top milk
3 eggs

SMALL PUMPKIN PIE

1 c pumpkin
1/2 c. sugar
1 pinch salt
2 level tsp. pumpkin pie spice
1 1/2 c. top milk
2 eggs

Glorified Rice

1 cup cooked rice
Small can of pineapple
 $\frac{1}{2}$ cup sugar
Salt

Vanilla
15 cts. worth of marshmallows cut
in halves.

Serve with whipped cream.

—Mrs. Warner, Milton Jct.

Pineapple Whip

1 can of shredded pineapple
1 box marshmallows soaked in juice of the pineapple $\frac{1}{2}$ or 1
hour, then drain juice and add $\frac{1}{2}$ pt whipped cream. Serve in sher-
bet glasses.

—Mrs. G. C. Bahl

Cocoa Pie

1 $\frac{1}{2}$ cups sugar
2 cups sweet milk
2 $\frac{1}{2}$ tbs cornstarch
1 ts butter

$\frac{1}{2}$ cup cocoa
Yolks of 2 eggs
1 ts vanilla

Cook until thick and bake crust as for lemon pie. Frost with the
whites of eggs.

—Mrs. G. C. Bahl

Prune Pudding

Cook and take stones from the prunes, sugar and add a little
salt, thicken with cornstarch. Add $\frac{1}{2}$ cup nutmeats and $\frac{1}{2}$ ts vanilla.
When cold serve with plain or whipped cream. Applesauce pudding
can be made the same way.

—Mrs. Henry Stoller

Stuffed Prunes

Prunes or Figs
Nutmeats
 $\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup water
2 tbs corn syrup

Soak prunes or figs 2 hours in luke warm water. Make syrup
of sugar, water and corn syrup. Drain fruit and cook in syrup 10
minutes. Drain for several hours. Remove stones. Fill centers with
any filling such as nut meats, peanut butter or fondant. Roll in sugar
and let dry.

—Mrs. Henry Stoller

Old England's Plum Pudding

| | |
|---------------------------------|------------------------------|
| $\frac{1}{2}$ lb suet | $\frac{1}{2}$ lb brown sugar |
| $\frac{1}{2}$ lb seeded raisins | $\frac{1}{2}$ lb currants |
| $\frac{1}{2}$ lb citron | $\frac{1}{2}$ ts cinnamon |
| 1 loaf stale bread | $\frac{1}{2}$ ts cloves |
| 1 cup pastry flour | $\frac{1}{2}$ ts soda |
| 1 ts salt | 1 cup milk |
| 4 eggs | $\frac{1}{2}$ cup cider |
| 2 tbs lemon juice | |

Mix together chopped suet, raisins, citron and currants, sugar, crumbled bread, and flour sifted with the spices, soda and salt. Add milk, beaten eggs, cider and lemon juice. Mix well and pour into well-oiled mould with tight cover. Steam 5 hours and serve with sauce.

—From Whitewater, Wis.

COOKIES

Chocolate Cookies

| | |
|------------------------------------|-----------------|
| 2 cups sugar | 3 cups flour |
| Pinch salt | 2 level ts soda |
| 2 squares chocolate | 2 eggs |
| $\frac{1}{2}$ cup chopped nutmeats | 1 cup lard |
| 1 cup ground raisins | |

—Mrs. Foreman

Filled Cookies

| | |
|------------------------------|------------------------|
| 1 cup sugar | 1 egg |
| $\frac{1}{2}$ cup shortening | $\frac{1}{2}$ cup milk |
| $3\frac{1}{2}$ cups flour | 1 ts soda |
| 2 ts cream tartar | 1 ts vanilla |

Mix, roll thin and shape. Put cookies in buttered pans, place a ts of filling on each, not allowing it to come to the edges. Place another cookie gently on top and bake in the usual way.

Filling

| | |
|------------------------------------|-------------------------|
| 1 cup chopped raisins | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ cup chopped nutmeats | 1 ts flour |
| $\frac{1}{2}$ cup water | |

Cook until thick, stirring carefully.

—Mrs. O. B. Hall

Filled Cookies

Beat to a cream 1 cup sugar and $\frac{1}{2}$ cup shortening, add pinch of salt, 1 egg, $\frac{1}{2}$ to $\frac{3}{4}$ cup of milk, $3\frac{1}{2}$ cups of flour, 3 ts B. P. and $\frac{1}{2}$ ts vanilla.

Filling

$\frac{3}{4}$ cup sugar
1 tbs flour

1 cup boiling water
1 cup chopped raisins

Cook until thick and cool.

Roll out, cut in rounds, cut hole in one cookie, put ts of filling on one cookie and put the other cookie on top, press edges together.

—Mrs. Henry Stoller

Brown Sugar Cookies

4 cups flour
2 cups brown sugar
Small ts ginger
 $\frac{3}{4}$ cup lard

1 ts soda
4 eggs
Salt

Mix like pie crust. Beat sugar and eggs together and mix with flour and lard. If too dry mix in a little cream or sour milk.

—Mrs. Henry Stoller

Chocolate Cookies

1 C brown sugar
 $\frac{1}{2}$ C butter
 $\frac{1}{2}$ C milk
1 egg
1 C nutmeats

$1\frac{1}{2}$ C flour
 $\frac{1}{2}$ ts soda
1 ts vanilla
2 squares chocolate

Mix in order given, beating the milk with the egg and sifting the soda with the flour. Drop into buttered baking sheets and bake in a moderate oven.

—Mrs. Fred Pratt

None-Such Cookies

1 cup butter or Crisco
 $1\frac{1}{2}$ cup sugar
3 eggs
1 ts soda
 $1\frac{1}{2}$ tbs hot water
 $3\frac{1}{2}$ cups flour

$\frac{1}{2}$ ts salt
1 cup chopped walnut meats
1 package of None-Such Mince
Meat which has been broken in
small pieces
Flavor, cinnamon

Cream butter, add sugar, add well beaten egg, add soda dissolved in hot water, add flour, nutmeats and broken pieces of mince meat, and cinnamon. Bake a golden brown.

—Mrs. Aaron H. Winslow

Butterscotch Cookies

| | |
|----------------------------|-------------------|
| 2 cups brown sugar | 1 cup nuts |
| 1 scant cup butter or lard | 2 eggs |
| 1 ts soda | 1 ts cream tartar |
| 1 ts vanilla | 4 cups flour |

Mix all together. Let rise over night. In the morning make a long roll, slice like bread and bake.

—Mrs. Stoller

Soft Jumbles

| | |
|---------------------------|--------------|
| $\frac{2}{3}$ cup butter | 3 eggs |
| 1 cup milk or cream | 3 cups flour |
| $1\frac{1}{2}$ cups sugar | 2 ts B. P. |
| Lemon extract | |

Beat butter and sugar, add eggs, beat well, then add milk, flour and B. P., and extract.

Drop by ts on a greased pan. Sprinkle on coconut, nuts or raisins.

—Mrs. Stoller

Doughnut Balls

| | |
|---------------------|---------------------------|
| 2 eggs, well beaten | $3\frac{1}{2}$ cups flour |
| 1 tbs melted butter | $\frac{1}{8}$ ts salt |
| Nutmeg | $\frac{1}{2}$ cup sugar |
| 1 cup milk | 2 ts B. P. |

Drop in hot lard with a teaspoon.

—Mrs. E. M. DeLong, Milton Jct.

Sour Cream Cookies

| | |
|---------------------|---------------|
| 1 cup sugar | 1 ts B. P. |
| 1 cup sour cream | Pinch of salt |
| 1 cup oleomargarine | 3 egg yolks |
| 1 ts soda | Flour to mix |

Sift soda and baking powder with flour. Roll out with least flour possible, cut and bake in quick oven.

—Mrs. Frances Moore

Date Bars

| | |
|------------------|--------------------|
| 5 eggs separated | Nutmeats |
| 1 cup sugar | Vanilla |
| 1 cup flour | 1 ts baking powder |
| 1 lb dates | |

Mix dates and nuts with flour. Beat yolks and add sugar gradually. Add vanilla and flour and lastly, egg whites. Bake in large pan, cut in squares and roll in powdered sugar.

—Mrs. Lillian Page

Corn Flakes Kisses

3 egg whites beaten stiff
1 cup coconut
 $\frac{1}{2}$ cup nutmeats

1 cup sugar
2 cups cornflakes

Drop on buttered tin with teaspoon.

—Mrs. Lillian Page

Sure Good Doughnuts

2 eggs
Salt
2 C sweet milk
1 small ts B. P.
2 C sugar

2 tbs melted lard
1 small ts soda in part of milk
Any seasoning
Flour for soft dough

—Mrs. C. Bahl

Molasses Cookies

1 egg
 $\frac{3}{4}$ cup sugar
1 cup butter
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup cold water

$2\frac{1}{2}$ cups flour
1 ts soda
 $\frac{1}{2}$ ts cloves
 $\frac{1}{2}$ ts cinnamon

Beat egg, sugar and butter to a cream. Add molasses, water, pinch of salt, flour with soda, and spices. Drop on tin and bake in hot oven.

—Gertrude Moore

Chocolate Doughnuts

2 eggs
1 tbs butter
1 cup sweet milk
 $\frac{1}{2}$ ts salt

1 ts vanilla
2 tbs melted chocolate
2 ts baking powder

Sift together flour, salt, baking powder. Add beaten eggs to sugar, chocolate, butter and milk. Add other ingredients. Roll out one half inch thick, fry in hot lard. When cool, sprinkle with powdered sugar.

—Mrs. Priscilla Shrandt

Chocolate Sandwiches

Melt one square sweetened chocolate, add 1 tbs melted butter and 4 tbs finely chopped nuts. Spread on Saltines or soda crackers and serve as an open sandwich.

—Mrs. Frances Moore

Fried Cakes

2 cups sugar
4 eggs—salt
1 cup sour milk

1 heaping ts soda
1 ts B. P.
Nutmeg and flour

—Mrs. Ethel Kumlein

Oatmeal Cookies

1 cup sugar
 $\frac{1}{2}$ cup milk
 $\frac{3}{4}$ cup butter or lard
 2 cups flour
 1 ts soda

2 cups oatmeal
 1 ts vinegar
 1 ts cinnamon
 2 eggs

—Mrs. E. Adam

White Sugar Cookies

1 cup sugar
 1 egg
 $\frac{1}{2}$ cup butter and lard
 Pinch of salt
 1 cup sour milk

1 ts B. P.
 $\frac{1}{2}$ ts soda in flour
 1 ts vanilla
 Flour to roll

Sprinkle with sugar and coconut.

—From a friend of Mrs. C. Hurlbut

Peanut Cookies

1 cup brown sugar
 1 cup white sugar
 1 lb oleomargarine or $\frac{1}{2}$ lb butter
 and $\frac{1}{2}$ lb lard
 1 ts soda
 Pinch of salt

1 tbs hot water added to the soda
 1 cup peanuts in halves
 2 ts vanilla
 4 eggs
 4 cups flour

—Mrs. R. G. Kreihn

Drop Oatmeal Cookies

$\frac{3}{4}$ cup lard
 1 cup sugar
 2 eggs unbeaten
 $\frac{1}{2}$ ts soda in flour
 8 tbs sweet milk
 2 C rolled oats

$\frac{1}{2}$ ts salt
 3 ts cornstarch
 1 C raisins
 Vanilla
 Flour to make thick

—Mrs. Henry Stoller

Butterschoth Cookies

3/4 c. oleo -----
2 c. brown sugar-----
2 eggs well beaten
1 tsp vanilla
1 c. nut meats
1 tsp. soda-----
1 tsp. cream tarter--
3-1/2 c. flour

}---creamed
}--sift with flour

Mix well and pack $\frac{1}{2}$ tight in a loaf tin. Let stand over night in a cool place. Slice a little less than $\frac{1}{4}$ in. thick.

Frosted Cookies (D's recipe)

1 cup butter
1-1/2 cup sugar
3 eggs
1 tsp. soda dissolved in 1-1/2 tbsp. hot $\frac{1}{2}$ water
3 to 4 cups flour
1 tsp. cinnamon
1 cup nuts

Mince Meat Cookies

1 cup sugar
1 cup shortening
2 eggs
1 cup mince meat
3 level cups flour

Peanut Butter Cookies

1 c. shortening
1 c. white sugar
1 c. brown sugar

(over)

1 c. peanut butter
2 eggs
2-1/2 c. flour
2 tsp. soda
salt

Mix and form into small balls. Press down with fork and bake.

Brazil Nut Ice Box Cookies

1 c. butter----- cream thoroughly
2 c. brown sugar-----
2 eggs--beat one at a time " "
1 c. thinly sliced Brazil nuts

3-1/2 c. flour
1 tsp. ~~soda~~ soda
1/2 tsp. salt

Swedish Wafers-cut 1/16 th. in.

1/2 c. butter
1 unbeaten egg yolk
3 tbsp. milk
1-1/2 c. flour
1/2 tsp. baking powder
1/8 tsp. salt
Brush with the white of an egg and drop thinly sliced almonds on top.

Crisp Cooky Dough

3-3/4 c. flour
3 tsp. baking powder
1/3 tsp. salt
1-1/2 c. sugar
3/4 c. butter
1/4 c. butter
2 or 3 eggs
1 tsp. flavoring

For soft cooky dough cut 1/4 in. thick.

Cookies

1-1/2 c. sugar
1 c. sour cream
1 c. butter
2 eggs or 3 egg yolks
1 tsp. soda, salt and flavor
Flour to roll

Chocolate Sandwiches

Melt 1 square sweetened chocolate. The unsweetened variety may be used if sugar is added to taste. Add 1 tbsp. melted butter and 4 tbsp. finely chopped nutmeats. Spread on soda crackers and serve as open sandwiches. A whole nut meat may be a garnish.

Xmas cookies

8 c flour (sifted)

1/2 c butter

1/2 c lard

1 1/2 c molasses

3/4 c corn syrup

3/4 c strained honey

1 level tbsp soda

1 1/2 tsp cinnamon

1 1/2 " cloves

grated rind 1 lemon

Heat molasses syrup honey
to boil - skim - add
butter & lard. cool sift
flour & spices together - pour
first mixture over flour
Add soda mixed in
water. Mix well

Let dough stand in cool
place for from 2 to 4 weeks
Add nuts raisins & citron

BUTTER FINGER COOKIES

$\frac{1}{2}$ c. butter
3 tbsp. powdered sugar cream
1 c. flour sifted gradually into above mixture.

Add 1 c. nut meats chopped fine.

Shape into oval rolls the size of your finger. Bake in 350° oven for 20 min. Roll in powdered sugar after they have cooled. Recipe makes 30 cookies.

GUM DROP COOKIES

4 eggs
 $2\frac{1}{4}$ c. light brown sugar
2 c. flour
 $\frac{1}{4}$ tsp. salt
1 c. chopped nut meats
13 large gum drops cut in small pieces and folded into dough
Place in pan $\frac{1}{4}$ inches thick and bake in 350° oven for 20 min. Cut in squares and dip in powdered sugar when cold.



INDIVIDUAL SWISS STEAKS

Same procedure as for pot roast. Time is shorter because steak is thinner. Allow about 1 hour for steak $\frac{3}{8}$ inch thick; $1\frac{1}{2}$ to 2 hours if 1 inch thick. For extra flavor, top with onion and green pepper slices after browning. Delicious!

After-thoughts: Save dishwashing by flouring meat on waxed paper. Vegetables may be added, if desired, 45 min. to 1 hour before meat is done. Gravy? Yes, rich and brown.



CHOP SUEY

Cut 1 lb. veal, pork or beef in one-inch cubes; brown in 3 tbsp. fat with 1 cup sliced onions. Add 1 tsp. salt, 2 cups sliced celery, 1 cup water, 2 tbsp. soy sauce, 1 tbsp. bead molasses (optional), cover; simmer 1 hour. Add bean sprouts, 1 green pepper, sliced (optional), 1 can mushrooms; simmer 5 min. longer. Thicken with 2 tbsp. cornstarch mixed with cold water. Serve in a rice ring or on fluffy rice. Serves 4.

Peach Pickles

| | | |
|-----------------------|---|---|
| 2 c. vinegar----- | } | Boil a few min., drop 1 qt. peaches at a time. Cook till tender, put in hot jars and cover till pk. is used. Then pour syrup on and seal. |
| 2 c. water----- | | |
| 2 c. brown sugar----- | | |
| 2 c. white sugar----- | | |
| stick cinnamon---- | | |
| whole cloves----- | | |

Lazy Mans Pickles

| | | |
|---------------------------|---|---|
| 3 pt. grren tomatoes----- | } | slice-soak in 2 qt. water and 1/4 c. salt for 2 hr. |
| six cucumbers----- | | |
| 3 onoins----- | | |

| | | |
|---------------------------|---|--|
| 1 c. vinegar----- | } | boil, add to the rest and cook ten minutes |
| 1/2 c. sugar----- | | |
| 3/4 tsp. tumerie----- | | |
| 1/2 tsp. celery seed---- | | |
| 1/2 tsp. mustard seed---- | | |

Pepper Relish

| | | |
|-----------------------|---|--------------------------------|
| 18 green peppers----- | } | boild in boiling water 10 min. |
| 6 red peppers----- | | |
| 12 onoins----- | | |
| 3 c. sugar | | |
| 2 tbsp. salt | | |
| 3 c. vinegar | | |

Add to other and boil ten min.

Cherries for Salad

Pit and cover with vinegar

Let stand 24 hrs.

Take equal parts of cherries and sugar, mix well and let stand 7 days, stirring thoroughly each day. Put in jars and seal.

Mixed Pickles

2

2 qt. green tomatoes

2 qt. onions

2 qt. cucumbers

1 large califlower (broken)

4 green peppers (copped)

Make a brine of 4 qt. water, one pt. salt, pour over vegetables. Let stand 24 hrs. Heat to scalding point and drain.

Dressing:

Mix 1 c. flour, 2 tbsp. dry mustard and 1 tsp. tumeric powder with enough vinegar to make a smoth paste. Add 1 c. sugar and enough vinegar to make 2 qts. in all. Boil until smooth and creamy, stirring all the time. Add vegetables and beat through. Put in cans and seal.

Cabbage Pickles

1 qt. raw cabbage

1 qt. boiled beets

2 c. sugar

1 tbsp. salt

1 tsp. pepper

1 teacup grated horseradish

cover with cold vinegar

Tomatoe Casup

30 large ripe tomatoes
2 small tsp. black pepper
2 c. sugar
5 c. vinegar
4 tbsp. salt
1 tsp. cloves
1 tsp. cinnamon
4 large onions

Cook tomatoes and onions. Put through sieve. Add other ingredients and boil till thick.

Mustard Pickle

For 2 qt. put 4 tbsp. sugar, 3 tbsp. salt, 3 tbsp. dry mustard, 1 c. vinegar, shake well. Fill jar with fresh picked cucumbers. Pack closely, fill jar with strong vinegar and seal. Stand upside down until contents are dissolved.

Water Melon Pickles

Boil water melon rind in water slightly salted until it looks clear. Drain thoroughly. To 7 $\frac{1}{2}$ lb. water melon take 1 pt. vinegar, 3- $\frac{1}{2}$ pt. sugar, 3 or 4 stick cinnamon, $\frac{1}{2}$ lb. raisins. Boil all together. Put melon in and $\frac{1}{2}$ bring to a good boil.

Marmalade

1 orange, 1 lemon 4 grapefruit
slice paper thin - add
3 c water to 1 c fruit. Let
stand overnight - add 1
c sugar to each c fruit

Twelve ears gold antam corn, 4 medium size onions, 2 small fiery red peppers, small head firm cabbage, 2 teaspoons salt, small bit horseradish root, 6 cups cider vinegar, 1 cup sugar, tablespoon each dry mustard and celery seed, tablespoon flour, teaspoon turmeric. *Corn Relish*

Wash cabbage well, chop, sprinkle with salt and let stand for an hour. Boil corn on cob for 20 minutes, then shave off and mix with the onions and peppers chopped fine, and the drained chopped cabbage. Heat vinegar hot, add the mustard, salt, sugar and celery seed and turn over vegetables and bring to boil, cook for five minutes.

Then stir in the flour mixed with turmeric and cook three minutes longer. Seal securely while hot.

Ripe Tomato Pickle

Three pints ripe tomatoes, 1 cup chopped celery, 4 tablespoons red pepper, 4 tablespoons onions, 6 tablespoons mustard seed, $\frac{1}{2}$ teaspoon mustard seed, $\frac{1}{2}$ teaspoon nutmeg, 2 cups vinegar, 4 tablespoons salt, 6 tablespoons sugar.

Have vegetables well chopped and mix in the order given. Put in a stone jar and cover. This uncooked mixture must stand a week before used, but will keep several months.

Pickles Add Zest

Chow Chow

Two quarts green tomatoes, 12 small cucumbers, 3 red peppers (sweet), 2 bunches celery, 1 cauliflower, 1 pint small onions, $\frac{1}{4}$ pound mustard seed, 2 ounces turmeric, $\frac{1}{2}$ ounce allspice, $\frac{1}{2}$ ounce pepper, $\frac{1}{2}$ ounce cloves, 1 gallon vinegar, salt, 2 quarts string beans.

Prepare vegetables and cut in small pieces, cover with salt and let stand 24 hours. Drain well. Heat vinegar and spices to boiling point, add vegetables, and cook until soft.

Chili Sauce

Two dozen medium size ripe tomatoes, 4 medium size onions, 3 sweet peppers, 1 teaspoon cloves, 1 cup sugar

3 cups cider vinegar, 2 tablespoons salt, 1 tablespoon cinnamon, $\frac{1}{2}$ teaspoon allspice.

Peel tomatoes, chop fine with onions and peppers, add other ingredients, and cook very slowly in preserve kettle for three hours. Bottle and seal without straining. This is excellent and keeps well. Chili sauce, like jelly and preserves, is better made in small amounts.

Tomato Preserve

It was once thought that the yellow pear tomatoes were necessary for this preserve, but it can be made of any thoroughly ripe, perfect tomatoes.

One pound ripe tomatoes, 2 lemons, 1 pound sugar, 2 ounces preserved or candied ginger.

Pour boiling water over tomatoes until skins can be easily removed. Add sugar and let stand overnight. In the morning pour off the syrup and boil till quite thick. Then add tomatoes, ginger and the lemons sliced very thin. Cook until the tomatoes are clear. In a year when fruit is scarce, the preserve shelf should hold several jars of this delicious preserve. You may add two sliced oranges, rind and all, if you can secure them at the time the tomatoes are in their prime. For this the choicest of tomatoes should be used.

Corn Relish

marmalade
* juice - let
stand overnight
next morning
boil 10 min
or until 2 drops
drop from spoon

Dill Pickles

13 cups water
1 cup salt

1 cup vinegar

Put a layer of pickles, one of wild grape leaves, and one of cherry leaves in bottom of jar, then add cucumbers and dill.

—Miss Gertie Stone

Cherry Pickles

Medium dill size cucumbers to fill about a three gallon jar. Cherry leaves, a handful of caraway seeds, and brine made of 1 cup of salt to 5 quarts of water boiled and cooled. Pack in jar, cucumbers and leaves, a layer of each until all are used, sprinkling the seeds in as you pack. Pour cold brine over and weight to keep all under brine. Stand in cool place two weeks. Rinse and wipe. Cut into inch pieces (crosswise). Make pickle of two cups sugar, 1 cup vinegar, 1 cup water, 1 teaspoon mixed spices. Heat boiling hot, pour over the cut pickles, previously packed in jars, and seal. So good you will double the recipe next time.

—Mrs. Frances Moore

Celery Pickles

To 1 quart of vinegar add $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup salt (small) and boil. Soak cucumbers one or two hours in salt water. Put one slice or more of onion in bottom and top of jar. Pack cucumbers in jar with one teaspoon each of celery seed and mustard seed. Pour over hot solution.

—Mrs. Lillian Page

Red Beet Pickles

| | |
|---------------------------------|----------------------------|
| 1 qt cabbage (chopped) | 2 cups vinegar (cold) |
| 1 qt beets (cooked and chopped) | 1 cup horseradish (grated) |
| 1 cup sugar | 1 tbs salt |

Put the mixture together cold. Nothing is cooked but the beets.

—Mrs. C. Hurlbut

Piccalilli

| | |
|-----------------------|---------------|
| 10 lbs green tomatoes | 1 ts cinnamon |
| 3 lbs brown sugar | 1 ts allspice |
| 1 lb white sugar | 1 ts cloves |
| 1 qt vinegar | |

Chop tomatoes fine, add sugar, let boil two hours. Then add vinegar and spices, boil 15 minutes longer, put in jars, seal with wax.

—Mrs. Theo. Hasse

India Relish

Chop 1 peck green tomatoes. Sprinkle with $1\frac{1}{2}$ cups salt. Let stand over night with a weight on top. Then drain, add 1 medium sized cabbage, chopped, and boil all for $\frac{1}{2}$ hour in 3 quarts vinegar. Add 6 medium sized onions, 3 red peppers, 2 green peppers, all chopped, 8 cups sugar, 2 tablespoons each of celery seed, mustard seed, cinnamon and cloves tied in a bag. Cook all until onions are soft, and seal.

—Mrs. C. Hurlbut

SALAD DRESSINGS

$\frac{1}{2}$ cup sugar
2 tbs flour
1 ts salt

Butter the size of an egg
1 cup vinegar
1 egg

Beat egg, sugar, salt, mustard and flour. Add to hot vinegar and butter and cook until thick.

—Mrs. Myra Pratt

$\frac{3}{4}$ cup vinegar
 $\frac{1}{4}$ cup water
2 tbs flour
4 tbs sugar

1 ts mustard
3 egg yolks
1 cup milk

Heat vinegar and water and pour over flour, sugar and mustard. Beat egg yolks with one cup milk and add to the above.

—Ruth Hull

JELLIES, PRESERVES, ETC.

Rhubarb Marmalade

Put in kettle 2 quarts of cut rhubarb. Add from 1 to 2 quarts of sugar depending on the desired richness. Then add the pulp and juice of 2 oranges and 1 cup of chopped nuts. Boil very slowly for 3 hours or until a rich, red color. Seal in jelly glasses.

—Mrs. Margaret Humes

Rhubarb Conserve

Cook together for 5 minutes 2 quarts of rhubarb, $2\frac{1}{2}$ cups sugar, and pulp and juice of 2 oranges. Add 1 pound of seeded raisins chopped fine, cook five minutes more or longer; add 1 cup of nut-meats, and seal.

—Mrs. Margaret Humes

Uncooked Cranberries

1 pound of cranberries ground and drained. Add 2 cups of sugar and the juice and grated rind of 1 large orange. Let stand 1 hour. Pour $1\frac{1}{2}$ cups of boiling water over the contents of 1 package of lemon jello. Add to the above mixture and let harden.

—Mrs. D. P. Jackson

Coffee Cake

2/3 c. sugar
2/3 c. shortening
2/3 c. mashed potatoes
2 tsp. salt
3 eggs
1 pt. liquid
2 cakes yeast (1 large Red Star)
Flour to mix

Raise. Roll thin and spread with chopped nuts, brown sugar and butter. Roll up and raise. Bake and ice with thin iceing.

Soft Ginger Bread

1 c. molasses
1 c. sugar
1 c. boiling water
1/2 c. lard
2-2/3 c. flour
2 tsp. soda
1 tsp. cloves
2 tsp. ginger
2 eggs beaten light and added last

Ginger Bread

1 c. sugar - good measure
1 c. luke warm coffee
butter the size of an egg
1-1/4 tsp. soda dissolved in water
1-1/4 tsp. ginger
1 c. molasses
3-1/2 c. flour
2 eggs beaten seperately

Waffles

Break one egg into a bowl, beat, thoroughly and add 2 c. sweet milk. Add 2 c. wheat flour, 3-1/2 tsp. baking powder, 1 tsp. salt, 1 tbsp. melted butter. Beat with double egg beater. This should make six waffles.

Boston Brown Bread

1 c. cornmeal
1 c. graham flour
1 c. white or rye flour
1 tsp. salt
1-1/2 tsp. soda
2 c. buttermilk or sour milk
3/4 c. molasses

Mix dry ingredients thoroughly. Beat in milk and molasses and steam in well oiled mold or in 1 pound B.P. cans for 3-1/2 hrs. Set the bread in a slow oven for 1/2 hr. to dry off.

My best Gingerbread

1/2 cup sugar • 1/2 cup butter and lard mixed • 1 egg • 1 cup Brer Rabbit Molasses • 2 1/2 cups sifted flour • 1 1/2 teaspoons soda • 1 teaspoon cinnamon • 1 teaspoon ginger • 1/2 teaspoon cloves • 1/2 teaspoon salt • 1 cup hot water.

• Cream shortening and sugar. Add beaten egg, molasses, then dry ingredients which have been sifted together. Add hot water last and beat until smooth. The batter is soft, but it makes a fine cake. Bake in greased shallow pan 35 minutes in moderate oven (325° to 350° F.). Makes 15 generous portions.

Cranberrie Jelly

Cook until soft the desired quantity of cranberries with 1-1/2 pints (three cups) of water for each two pounds (eight cups) of berries. Strain the juice through a jelly bag. Measure ~~the~~ the juice and heat it to the boiling point. Add 1 c. sugar for every two cups of juice: stir until the sugar is dissolved; boil briskly for five minutes; skim and pour into glass $\frac{1}{2}$ tumblers, porcelain or crockery molds.

Grape Butter

6 c. pulp
3 c. sugar
1 tsp. cinnamon
1/2 tsp. allspice
1/3 tsp. salt
Cook about 30 minutes

Grape Conserve

1 basket of grapes
1/2 lb. raisins---- } ---ground
1/2 lb. walnuts---- }
sugar

Remove the seeds from the ~~grapes~~ grapes by cooking and putting thru collander. Then add raisins and as much sugar as raisins and grape pulp together. Cook until thick and add walnuts.

Marmalade

2 c. diced pears
2 c. diced peaches
grated rind of orange and lemon
1/2 c. orange juice
1/2 c. lemon juice
3 c. sugar
3/4 c. English walnuts

Mix all but nuts in enamel cooker and let stand one hour. Then cook 45 min. Add washed, blanched, chopped walnuts and cook 10 min.

Apple butter

12 c. apple pulp
8 c. sugar
1 tbsp. cinnamon
1/2 tsp. cloves
1 c. vinegar or cider

Current Jelly

For every six cups of juice add one cup water and let boil for ten minutes. Then add sugar that has been heated. Boil five min. after the sugar has been stirred in thoroughly.

Apple Conserve

| | |
|-------------------|-------------------------------|
| 4 lbs apples | $\frac{1}{2}$ lb walnut meats |
| 2 lbs raisins | 1 lemon |
| 5 lbs white sugar | 1 orange |

Put rinds of orange and lemon through food chopper. Add the juice and cook with apples and sugar. Add nutmeats and raisins just before removing from stove. Add enough water to keep from burning.

—From a friend of Mrs. C. Hurlbut

SALADS

Salmon Salad

| | |
|----------------------|---------------|
| 1 can salmon | Pinch of salt |
| 1 small head cabbage | Pepper |

Serve with salad dressing.

—Mrs. DeLong

Cranberry Salad

Mix cooked cranberries, sugar, and orange in orange jello. When hard, slice, lay on lettuce leaves, and serve with rich salad dressing.

Butterfly Salad

1 slice of pineapple cut in two pieces. 1 banana cut in half lengthwise. Lay one half banana between the two halves of pineapple, on lettuce leaf. Lay one stuffed olive for the head. Serve with salad dressing and a little whipped cream on top.

—From Milton High School

Nest Egg Salad

Lay 1 slice of pineapple on lettuce leaf with a piece of canned apricot in center. Serve with rich salad dressing and whipped cream.

—Mrs. E. M. DeLong

Twenty Four Hour Salad

| | |
|-----------------------------|-------------|
| 1 can diced pineapple | 4 egg yolks |
| 1 box marshmallows | 1 lemon |
| 1 can white cherries—stoned | Cream |
| 1 can pecans | |

Cook the egg yolks, juice of the lemon, and $\frac{1}{2}$ cup of cream in double boiler, until thick. When cool mix with $\frac{1}{2}$ pint whipped cream and add to the fruit and marshmallows (cut). Let stand over night and add the nuts just before serving. This will serve twelve.

—Mrs. Frances Moore

Chicken Salad

Meat of 1 chicken chopped fine 1 small pickle
 1 stalk celery—chopped 1 cup nutmeats
 Salt and pepper
 Mix with salad dressing.

—Mrs. A. Peters

Marshmallow Salad

2 cups marshmallows 1 cup pineapple
 1 cup nutmeats
 Mix all together with $\frac{1}{2}$ cup of whipped cream.

—Mrs. A. Peters

Cabbage Salad

1 head cabbage 1 green pepper
 1 onion
 Chop fine and mix with salad dressing.

—Mrs. Fugate

CANDIES**Fudge**

$2\frac{1}{2}$ cups sugar 1 cup milk or cream
 $\frac{1}{2}$ lb marshmallows $\frac{1}{2}$ cup grated chocolate
 Butter size of walnut

When it threads add 1 cup of nuts. Beat until thick.

—Miss Gertie Stone

Divinity Fudge

2 cups white sugar $\frac{3}{4}$ cup water
 $\frac{1}{2}$ cup white syrup

Boil until syrup threads when poured from spoon. Pour over two egg whites beaten stiff. Beat with egg beater until white—continue beating with spoon until stiff. Before this is stiff add nutmeats. Drop on buttered platter from teaspoon when it stands alone.

—Hattie Graves

Fudge

2 tbs butter 2 squares chocolate
 1 cup sugar 1 ts vanilla
 $\frac{1}{3}$ cup milk

Cook sugar, milk and chocolate six minutes. Add butter; cook six minutes; add vanilla, and beat until of consistency to spread in dish to cool and cut in squares.

Sandwich Spread

- 1 qt. tomatoes-ground (green)
- 2 red peppers (ground)
- 2 green peppers "
- 1 tbsp. salt

~~1 qt. tomatoes~~ Stir thoroughly. Let stand 15 min. and drain. Add 1 c. cider and cook ten min. Add 3 well beaten eggs, 1 c. sugar, 2 level tbsp. flour, 2 level tbsp. mixed mustard and cook until smooth. Add 1 c. condensed milk, butter the size of an egg, 6 medium sized mixed pickles (chopped) and cook for several min. Can in hot pint cans. Makes 5 pt.

Upside Down Salad

- 1- { 1 cucumber sliced thin mix +
1 cup tomato sauce mixed
1 envelope gelatin in 1/2 c water

- 2- { 2 pkg cream cheese blend
1/2 pint cream whipped
1 tbsp mayonnaise

Beet Salad - Hollow Beet

6 med beets

1/2 small green pepper

1/3 cup finely chopped celery

1/2 cup may

3 tbsp chopped walnuts

lettuce + dressing

Jello Pudding Ice cream
Add $\frac{1}{4}$ cup sugar to choc
or other flavor pudding and
prepare as directed Cool -
then put in freezing tray for $\frac{1}{2}$
hr - Chill about $\frac{1}{2}$ hr. Whip.

1 cup cream - when pudding
is chilled add to whipped
cream & mix thoroughly
when half frozen whip
again return to tray & freeze
till hard

Automatic Refrigerator

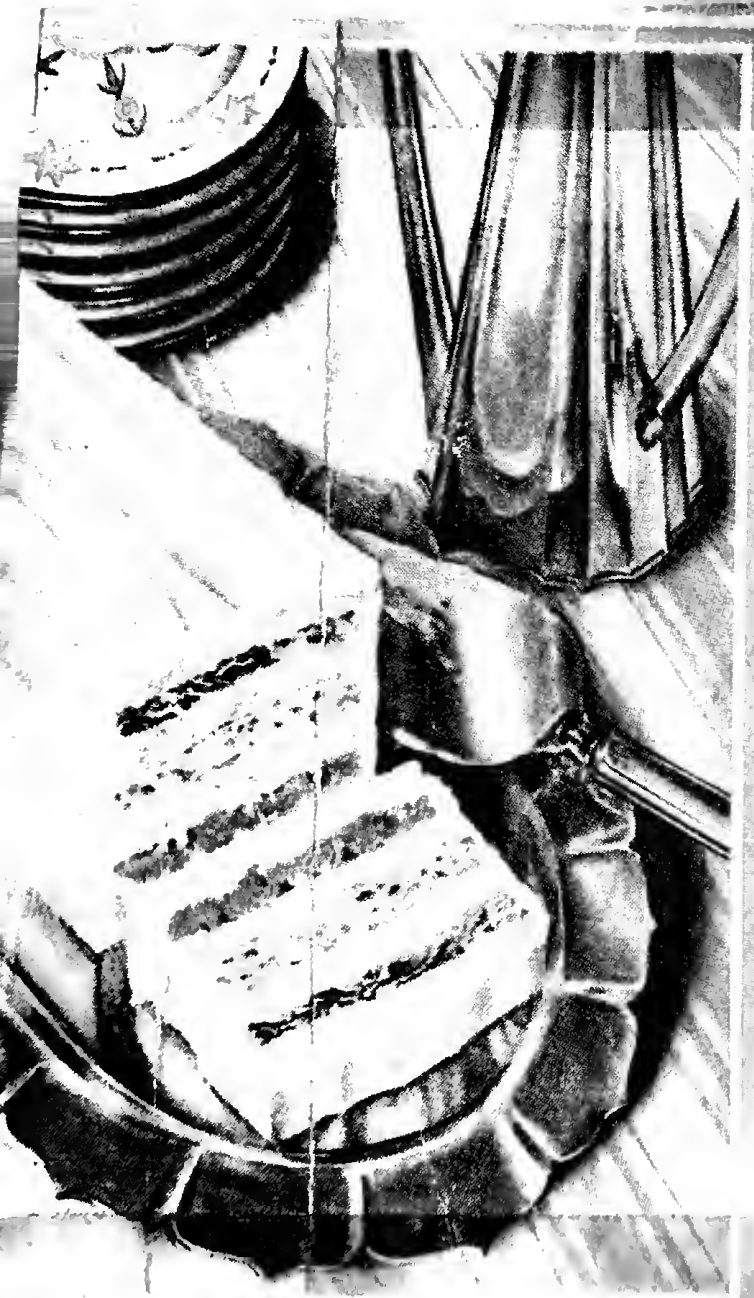
1 pt whipping cream

2 teaspoons x 100 sugar

$\frac{3}{4}$ cup Hershey's syrup

$\frac{1}{4}$ teaspoon vanilla

Combine syrup, sugar, and vanilla
in a refrigerator. Remove and fold
in cold cream



KRAFT BRIDGE TEA SANDWICHES

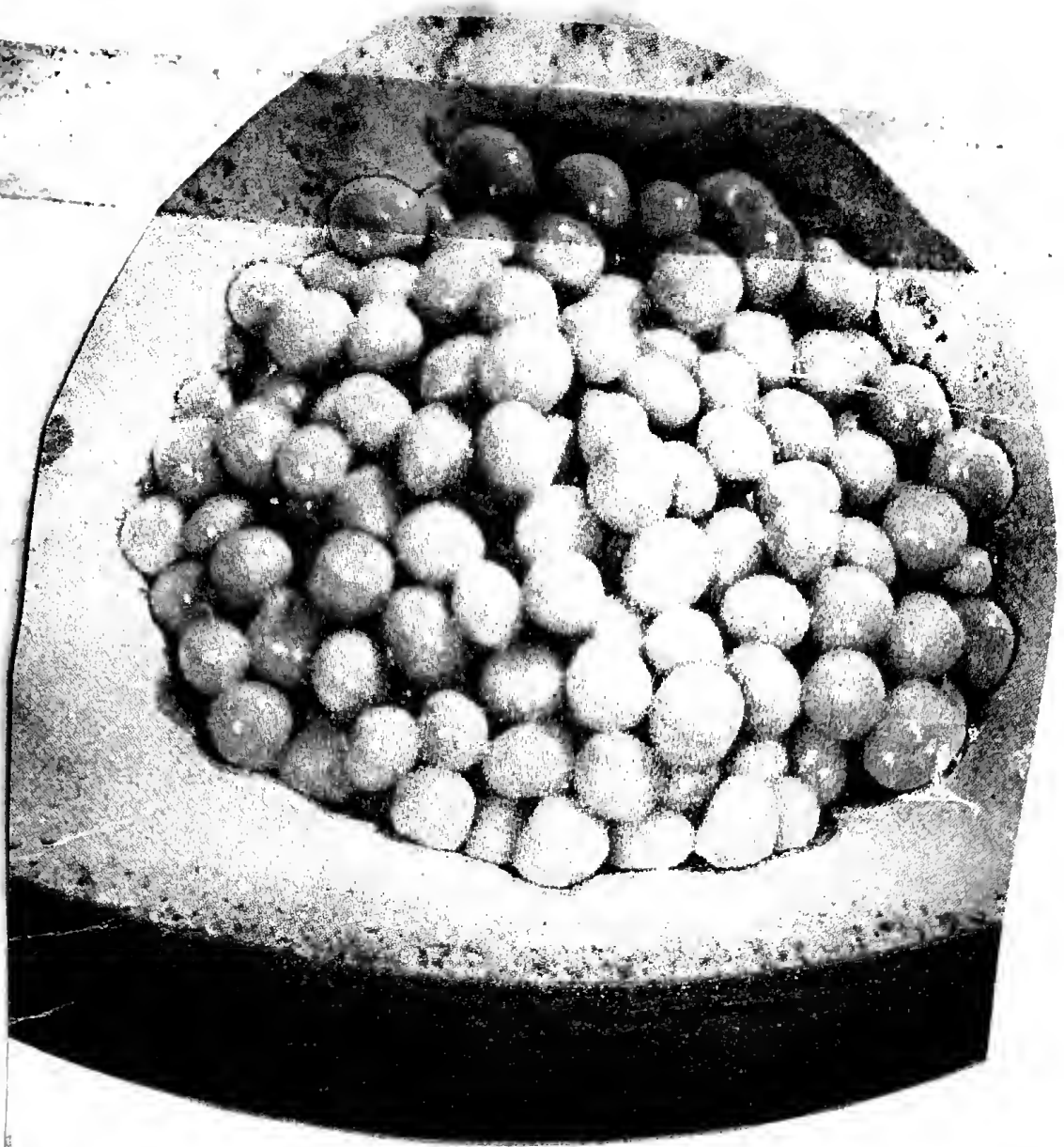
Use small cutters in the shape of diamonds, hearts, spades and clubs. Use Kraft American Cheese with white bread, cut in diamonds; Kraft Pimento with white bread, cut in hearts; Kraft Swiss Cheese with whole wheat bread, cut in clubs; and "Philadelphia" Brand Cream Cheese with brown bread, cut in spades.

SALAD-SANDWICH LOAF

Remove crust from a loaf of sandwich bread. Cut lengthwise in four slices. Spread a slice with Kraft Kitchen-Fresh Mayonnaise and thinly sliced tomatoes. Cover with another slice of bread spread with Mayonnaise. Spread this with a generous layer of "Kay" and cover with the third slice of bread. Spread this with Mayonnaise and lettuce. Spread the fourth slice with Mayonnaise. Soften three packages of "Philadelphia" Cream Cheese with sweet cream and frost the entire loaf. Place in refrigerator about an hour before serving.

TOASTED ROLLED SANDWICHES

Slightly soften Kraft Velveeta in top of double boiler, then spread thinly sliced fresh, crustless bread with it. Roll and toast in the oven. Serve hot.



FLUFFY OMELET, GARDEN STYLE

3 eggs, separated
3 tbsps. water
 $\frac{1}{2}$ tsp. celery salt
 $\frac{1}{8}$ tsp. pepper

3 tbsps. finely minced parsley
2 tbsps. butter or margarine
1 No. 2 can Del Monte
Early Garden Peas

Beat egg whites and water until stiff but still glossy. Beat yolks, add seasonings and fold into egg whites. Heat butter in 9 or 10 inch skillet. Pour egg mixture into skillet; with spoon, make 4 shallow nests in omelet. Cook over low heat until omelet "breathes" and is brown on bottom, about 10 to 15 min. Bake in moderate oven (350° F.) 10 to 15 min. Remove from oven, carefully place about 4 tbsps. drained, heated and generously buttered peas in each nest. Garnish with pimiento strips as shown, if desired, and serve at once with cheese sauce to which the rest of the Del Monte Peas have been added. Serves 4.

SUPER COLE SLAW

- | | |
|----------------------------|--------------------------|
| 1 tsp. salt | 1 tbsp. chopped pimiento |
| ¼ tsp. pepper | ½ tsp. grated onion |
| ½ tsp. dry mustard | 3 tbsp. Mazola Salad Oil |
| 1 tsp. celery salt | ⅓ cup vinegar |
| 2 tbsp. sugar | 3 cups chopped cabbage |
| ¼ cup chopped green pepper | |

Place ingredients in large bowl, in order given. Mix well. Cover; chill thoroughly. Garnish with sliced, stuffed olives. Makes 4 servings.

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DOLE PINEAPPLE UPSIDE-DOWN SALAD

- | | |
|--------------------------------------|---|
| • 2 tbsps. plain unflavored gelatine | • ¼ cup lemon juice |
| • ½ cup cold water | • 3 slices Dole Pineapple |
| • 1 ¼ cups boiling water | • 3 cups finely shredded cabbage |
| • ½ cup sugar | • 1 cup finely diced celery, or radishes or cucumbers |
| • 1 tsp. salt | • ¼ cup diced pimiento |
| • ½ cup pineapple syrup | • ¼ cup diced green pepper |
| • ½ cup mild vinegar | |

Add gelatine to cold water, let stand 5 minutes. Add boiling water, sugar, salt. Stir till dissolved. Add pineapple syrup from slices, vinegar and lemon juice; cool. Pour into loaf pan to depth of ¼ inch. Chill till almost firm. Arrange 2 slices of pineapple over gelatine and chill till firm. Dice remaining pineapple fine, add to vegetables, fold into remaining gelatine. Pour over pineapple in pan and chill. Turn out, serve with mayonnaise. Serves 6 to 8.





Old Home Meat Loaf

● Combine $\frac{1}{4}$ cup Heinz Tomato Ketchup with 1 cup stale bread crumbs and 1 cup milk. Let stand 5 min. Add 2 lbs. ground beef, 2 eggs, $\frac{1}{2}$ cup chopped onion, 1 Tbs. salt. Shape into loaf. Crown with 6 bacon strips. Bake in moderate oven (350° F.) 1 hr. Serve gravy made by blending $\frac{1}{4}$ cup flour into fat from meat loaf. Add 2 cups milk or water and cook until thick. You'll *like* the savor Heinz Ketchup gives this dish! Serves 6-8.

FOR a light, bright postscript to the hearty holiday feast, we give you Carnation Cranberry Mousse... as pretty as *the picture!* How easily you'll make it... how cleverly you'll achieve the *velvet blend* that creamy-smooth Carnation Milk brings to all sorts of milk-rich dishes! For taste and texture, *always* use Carnation. It's a Christmas gift for homemakers.

CARNATION CRANBERRY MOUSSE

Cool, tart, and tempting!

| | |
|------------------------------------|---|
| 1 cup Carnation Milk, undiluted | 1½ cups or 1 can jellied cran- berry sauce, mashed |
| 2 tablespoons lemon juice | ¼ cup orange juice |

Chill Carnation Milk in freezing tray or salt-ice mixture *till ice crystals form*. Whip until stiff. Add lemon juice and continue whipping until very stiff. Cut and fold in the cold cranberry sauce and orange juice, lightly but thoroughly. Pour into cold freezing tray of an automatic refrigerator and freeze, or pour into a mold and pack in a 1:3 salt-ice mixture. Yield: 1 quart.

Country Fried Potatoes

● In a covered skillet slowly fry 10 medium potatoes thinly sliced and 5 small onions, sliced. Use bacon fat. Season with salt and pepper. When potatoes are tender (takes about 50 min.) add ¼ cup of rich and ruddy Heinz Tomato Ketchup. Heat. Serve with grilled frankfurters. It's one of the world's best dishes! Serves 6-8.

Macaroni and Custard

● Simple food but so-o-o good! Cook one 8-oz. package Elbow Macaroni according to package directions. Drain. Combine in buttered casserole with 1 cup sharp American cheese grated. Add 1 qt. milk, 3 eggs slightly beaten, 1 tsp. salt and ¼ cup Heinz Tomato Ketchup. (For fine flavor, be sure to use *Heinz Ketchup*.) Bake in moderate oven (350° F.) 50 min. Serves 6-8.

Penuchi

3 cups brown sugar
 $\frac{1}{2}$ cup milk
1 ts vanilla

$\frac{1}{2}$ cup broken walnut meats
Butter, size of a walnut

Boil sugar and milk together for five minutes, add butter and boil until it forms a soft ball when dropped in cold water. Remove from heat and stir briskly for a minute. Add nuts and vanilla, pour into buttered pans and mark into squares when partly cooled.

Molasses Candy

2 cups best New Orleans Molasses 1 cup white sugar
1 cup butter

Mix all together and boil until it hardens in cold water. Turn out in buttered plates and when cool enough pull until light. Cut in pieces with shears. This is creamy and will not stick.

Brown Sugar Fudge

2 cups brown sugar 1 tbs butter
 $\frac{2}{3}$ cup milk 2 tbs grated chocolate

Heat sugar and milk and add chocolate, stirring constantly. When mixture begins to boil, add butter. Boil and stir until it forms a soft ball when dropped in cold water. Add teaspoon vanilla and pour into buttered tins; mark into squares when cool.

Nut Squares

2 cups light brown sugar 1 tbs butter
 $\frac{1}{2}$ cup milk

Boil until it forms a soft ball when dropped in cold water. Remove from heat and cool without stirring. When barely warm beat half a cup black walnut meats into the candy. Continue beating for five or more minutes, pour into buttered pan and, when set, mark into squares.

Caramel

$1\frac{1}{3}$ cups sugar $\frac{1}{4}$ cup flour
1 cup molasses 1 ts vanilla
 $\frac{1}{4}$ pint cream or $\frac{1}{2}$ cup milk $\frac{1}{3}$ cup butter
4 squares chocolate

If cream is used a smaller amount of butter is better.

Boil 20 minutes without stirring; then a slow scraping from bottom of pan will be necessary to keep from burning. Boil until it hardens when dropped in cold water, probably 40 minutes. Pour on buttered plates and, when partly cooled, mark in squares.

Butter Scotch

2 cups sugar

2 tbs water

Piece of butter size of an egg

Boil without stirring until it hardens on a spoon. Cool on buttered plates.

Thin pancakes

Sift 1 cup flour. Measure

1 cup sifted flour 1 tsp

double acting B P $\frac{1}{2}$ tsp salt

Add 1 tbsp maple flavored syrup

1 egg well beaten - 1 cup milk

3 tbsp melted butter. Fry

in small thin patties.

Fudge

3 tbsps butter melted in
saucepan & lowered a little.
Add 3c granulated sugar,
1 tef 1/2 being vinegar, 3 tbsps
corn syrup, pinch salt,
3/4 c top milk. Stir,
cover & bring slowly to
boil. Add 3 sq. chocolate
cut up, and boil rapidly
to 236°. Add 1 tef
vanilla. Let cool before
beating.

Potato dumplings

6 medium cold boiled potatoes grated

2 hard rolls cut & diced

4 ounces butter

Mix together in a bowl

add chopped parsley & chives

1 tsp salt

1 pinch nutmeg

6 whole eggs uncooked

2

1 large onion fried in 5 or 6 slices of bacon

Mix - put in the box for one hour

Then take ingredients and roll

into small balls. Bring to a

slow boil and put on side of stove

& let simmer for 15-20 minutes.

Topping

handful of breadcrumbs in $\frac{1}{2}$ lb. melted butter

Cranberry 1 C Mold
Cook 2 c cranberries in
1 c boiling, till skins pop.
Force thru strainer - add
1 $\frac{1}{3}$ lb of gelatine soaked
in $\frac{1}{4}$ c cold water 5 min
 $\frac{3}{4}$ c sugar
Cool - $\frac{1}{2}$ c finely chopped
celery $\frac{1}{2}$ c apples - $\frac{1}{4}$ c
almond or pecan
Put half in layers of
cranberry & chicken

Soak 1 lb of gelatine $\frac{3}{4}$ c
cold water for 5 min
Dissolve over boiling
2 c finely diced chicken
1 small bottle olives

1 c celery
salt & pepper
mild

Mixed

soak $1\frac{1}{2}$ tbsp gelatin
 $\frac{1}{3}$ c cold water 5 min
2 c tomato juice - 1 onion
celery 3 rings parsley
2 tbsp horseradish 4 cloves
 $\frac{1}{2}$ tsp salt $\frac{1}{4}$ tsp pepper
simmer 15 min
Strain - add to gelatin
Pour $\frac{1}{3}$ in thickness

Cranberry salad

1 qt cranberries 2 cups sugar
4 unpeeled apples $1\frac{1}{2}$ c water
1 orange
1 pk orange jello
Grind cranberries, apples orange
add sugar - let stand till jello
is set. Stir jello - cool - add
fruit, mold.

Liver Loaf

1 1/2 # liver parboiled & ground

3/4 c chopped onion

2 shredded wheat biscuit

3/4 cup corn meal

1 c milk

1/2 c catsup

3 eggs

2 tsp salt

1/2 tsp pepper

Line tin with bacon strips
and pack meat in & bake
1 hour.

paper logs for fireplace

4 # blue stone or CuSO_4

3 # rock salt ^{copper sulphate}

1 gal water

Soak for 3 or 4 wks. Dry
thoroly.

To keep parsley green in winter
layer sand - 4 parsley roots
sprinkle with water

cover parsley outside with
papers & carpets



Seven Minute Sauce

2 egg whites

$1\frac{2}{3}$ cups white sugar

$\frac{1}{4}$ tsp cream tartar

5. tbsp. water

$\frac{1}{8}$ tsp salt

$\frac{1}{2}$ tsp vanilla

3 qts popped corn

3 c sugar

3 tbsp butter

$\frac{3}{4}$ c water

Boil until it spins or 300°

coloring Pour over popped

corn stir constantly

Swedish Coffee Ring

Basic Recipe

For Swedish coffee ring and other fancy breads

| | |
|-----------------------------|---------------------------------------|
| $\frac{3}{4}$ cup milk | 1 yeast cake |
| 3 tablespoons shortening | 1 egg |
| 3 tablespoons sugar | $\frac{1}{3}$ teaspoon almond extract |
| $\frac{3}{4}$ teaspoon salt | $2\frac{1}{4}$ to 3 cups flour |

Accessories for Swedish Coffee Ring

| | |
|---------------------|--------------------------------|
| 3 tablespoons sugar | 3 tablespoons blanched almonds |
| 1 teaspoon cinnamon | |

SCALD milk, add shortening, sugar and salt. When lukewarm add yeast cake broken in

bits and stir until dissolved. Beat egg, reserving $\frac{1}{3}$ of yolk unbeaten, and add to milk, add almond extract or other flavor and $1\frac{1}{4}$ cups flour. Beat thoroughly using wooden spoon. Add 1 cup flour and mix well, then mix with a knife, adding enough more flour to prevent sticking. Turn out on floured cloth or board and knead until smooth. Return to bowl, cover with cloth and board or tin cover, and let rise until double in bulk.

WHEN dough is risen turn out onto unfloured mixing board. Shape in a roll about 16 inches long, then with rolling pin roll out as thin as possible, or about 10 to 12 inches wide. It can be rolled thinner if allowed to stick to the board. Brush with softened butter, sprinkle with 3 tablespoons sugar mixed with 1 teaspoon cinnamon and, if desired, 3 tablespoons blanched almonds, chopped fine.

Loosen one long side of dough with a knife and begin to roll up like a jelly roll (illustrated). Continue to loosen and roll up until you have a long roll like a fat sausage. Pinch last edge firmly to dough to hold it in place and turn so the seam is on the bottom.

Bring the ends together to make a ring and pinch corresponding edges firmly, but make the seam as inconspicuous as you can. Place on greased cooky sheet and put a greased muffin ring in the center to keep it in shape. With scissors make diagonal cuts about one inch apart all around the ring almost to the center (illustrated). Then twist each little cut piece a bit, so that it lies on its side, showing the cut edges. Brush with the reserved egg yolk beaten with $\frac{1}{2}$ tablespoon water, cover with a dripping pan, let rise until double in bulk, sprinkle with almonds and bake in moderate oven, 350 to 375 degrees F., about 20 minutes or until golden brown.

THERE are three methods of mixing, but we have room here to describe only one—the modern, quick method which we most frequently use. The regulation sponge method or the long-time method used by a Swedish cook who first showed us how to prepare the ring would give the same results.

This mixture when risen for the last time before shaping is typical of all coffee cakes and fancy rolls and may be flavored, shaped and finished in many different ways. The recipe itself may be changed also. Water or orange juice may replace milk, or half water and half evaporated milk may be used. Instead of almond extract we suggest orange rind or extract, lemon rind or extract, vanilla, cinnamon and mace.

Rye flour or half white and half fine whole wheat flour may be used, instead of wheat. Be sure the liquid is no hotter than lukewarm when yeast is added. With one yeast cake and the quick method the bread is done in about three hours.

With less flour the mixture may be beaten and not kneaded, baked in a cake pan, covered with topping and served warm cut in wedge-shaped pieces, or be baked in muffin pans and served fresh from the oven.

1 mile High Frosting for
Banana cake
2 eggs
1 cup white corn syrup
 $\frac{1}{2}$ tsp vanilla
 $\frac{1}{4}$ tsp almond extract

Combine egg white + corn
syrup in a large bowl
and beat until stand in
peaks Use low speed
electric beater to begin
mixture. Covered this
icing may be kept
several days in refrigerator

Their Pet Recipes

By Designer Readers

WALNUT BRITTLE

1 ½ cups brown sugar ¼ cup butter
2 cups white sugar ½ cup water
2 tablespoons vinegar 1 cup chopped walnuts

MIX sugar, water, vinegar and butter in a saucepan. Put on fire and boil until the mixture crackles when dropped in cold water. Pour over walnuts that have been sprinkled with salt and placed in buttered tins.—Mrs. A. K., Lisbon, N. D.

CANDIED ORANGE AND LEMON

SOAK orange peel in hot salt water for two hours; drain and cook in clear water until tender, changing the water two or three times while cooking. When the peel is tender, drain and put into a thick sirup made of granulated sugar. Cook for another hour. Lift each piece out carefully and lay upon a plate to dry. When dry roll in granulated sugar and put away for use. The lemon is prepared in the same way. This recipe is also splendid for citron.—Mrs. R. C. G., Grenfell, Sask., Canada.

PEPPERS EN CASSEROLE

6 medium size peppers ¼ cup chopped onions
2 cups cooked rice Pepper and salt to taste
1 cup fresh tomatoes chopped fine 1 tablespoon butter

REMOVE seeds from peppers and fill with vegetable mixture. Bake in oven with water enough to cook tender. Take from oven and arrange in nests of creamed potatoes in a shallow casserole dish, return to oven and allow potatoes to "set." Cooked meat, ground fine may be substituted for rice.—Mrs. G. C., Stigler, Okla.

BAKED CABBAGE

CUT cabbage in small pieces; boil in salt water until tender. When cold, chop fine. Add two beaten eggs, one tablespoon of butter, two tablespoons cream. Mix well and bake in a buttered pan until brown.—Mrs. R. H. B., East Orange, New Jersey.

CREAM PUFFS

½ cup shortening 1 cup flour
1 cup boiling water ½ teaspoon salt
3 eggs 2 teaspoons baking-powder

HEAT water and shortening until it boils. Then add flour, salt, and stir. Remove from fire as soon as mixed. Cool and mix in unbeaten eggs. Add baking-powder. Drop by spoonfuls on greased tin. Bake until brown. With sharp knife cut to admit filling.

FILLING

1 cup sugar 1 egg
¼ cup corn-starch 2 cups scalded milk
¼ teaspoon salt 1 teaspoon vanilla

Boil two hours before serving and serve hot. Cover with dapping.

DAPPING

1 cup sugar Flavoring
1 pint milk Corn-starch to thicken

MIX sugar and corn-starch. Add milk; cook thick and add flavoring.—N. N., Racine, Wis.

PRUNE DELICIOUS

½ lb. prunes 1 tablespoon lemon-juice
2 cups cold water 1 cup boiling water
¾ cup sugar ½ cup corn-starch
¼ stick cinnamon
½ cup cold water

SOAK prunes over night. Cook until tender and put through coarse strainer, or crush and remove stones. Place in double boiler. Mix corn-starch with the cold water until smooth and add to the rest of the ingredients. Cook until corn-starch thickens. Remove cinnamon and cool. Serve with or without cream.—Mrs. D. G., Clayton, New York.

ICE-BOX CAKE

1 cup powdered sugar 6 squares chocolate
½ pound unsalted butter (melted)
6 eggs (separate) 1 teaspoon strong coffee
3 doz. lady's fingers

CREAM butter and powdered sugar. Add egg-yolks one at a time. Add melted chocolate and coffee. Lastly beaten egg-whites. Line a loaf tin with oil paper. Separate lady fingers. Lay a few in bottom of pan. Then make a layer of dressing. Lay lady fingers alternately with the dressing, having a layer of lady fingers on top. Place in ice-box for twelve hours. It should be kept in the ice-box.—Miss M. W., Spokane, Wash.

STUFFED PEACH SALAD

1 can large peaches Shredded coconut
1 cup nuts Mayonnaise dressing
½ cup celery chopped fine

SCOOP out a little more than half of peach. Fill with the mixture above and cover with another half peach. Serve on crisp lettuce leaf with mayonnaise on top of peach.—Mrs. A. S., Sherman, Texas.

LUNCHEON PORK CHOPS

6 or 8 pork chops 1 tablespoon chopped onion
1 ½ cups soft bread-crums ¼ teaspoon salt
½ cup canned corn 2 tablespoons melted butter
2 tablespoons chopped green pepper 1 egg

MIX bread-crums, green pepper, onion, corn, salt, butter and egg together well. Place pork chops in baking-pan and make a mold of the above mixture on each pork chop.

CREAM PUFFS

| | |
|---------------------|---------------------------|
| ½ cup shortening | 1 cup flour |
| 1 cup boiling water | ⅛ teaspoon salt |
| 3 eggs | 2 teaspoons baking-powder |

H EAT water and shortening until it boils. Then add flour, salt, and stir. Remove from fire as soon as mixed. Cool and mix in unbeaten eggs. Add baking-powder. Drop by spoonfuls on greased tin. Bake until brown. With sharp knife cut to admit filling.

FILLING

| | |
|-------------------|---------------------|
| 1 cup sugar | 1 egg |
| ⅛ cup corn-starch | 2 cups scalded milk |
| ⅛ teaspoon salt | 1 teaspoon vanilla |

M I X dry ingredients, add beaten eggs and gradually the scalded milk. Cook about fifteen minutes, stirring until thickened. Cool and flavor.—Miss A. H., Sikeston, Mo.

PECAN PIE

| | |
|--------------|-------------------|
| 2 cups sugar | 1 cup raisins |
| 1 cup butter | 1 cup pecan-meats |
| 2 egg-yolks | ½ cup sweet milk |

M I X and stir in beaten egg-whites just before baking. Filling enough for two pies.—Mrs. P. B. H., Spearman, Texas.

CHRISTMAS PUDDING

| | |
|--------------------------|---|
| 1 lb. seeded raisins | 1 lb. suet chopped fine |
| 1 lb. seedless raisins | Nutmegs, ginger and cinnamon to suit taste. |
| 1 lb. currants | Crums of one loaf bread |
| 1 lb. mixed candied peel | 3 cups flour |
| 1 large carrot | Pinch of salt |
| 1 lb. brown sugar | |

M I X in order given. Divide in four parts, moisten and tie in four cloths to make puddings. Put in boiling water and boil for six hours. It is best to leave and cellar for two months.

S COOP out a little more than half of peach. Fill with the mixture above and cover with another half peach. Serve on crisp lettuce leaf with mayonnaise on top of peach.—Mrs. A. S., Sherman, Texas.

LUNCHEON PORK CHOPS

| | |
|------------------------------------|-----------------------------|
| 6 or 8 pork chops | 1 tablespoon chopped onion |
| 1½ cups soft bread-crums | ¼ teaspoon salt |
| ½ cup canned corn | 2 tablespoons melted butter |
| 2 tablespoons chopped green pepper | 1 egg |

M I X bread-crums, green pepper, onion, corn, salt, butter and egg together well. Place pork chops in baking-pan and make a mold of the above mixture on each pork chop. Add sufficient water to keep from burning and bake one hour. A little parsley may be placed in each mold on chop after baking.—Mrs. J. D. M., St. Louis, Missouri.

BEEF STEAK PIE

R EQUIRES chuck steak, cut in narrow strips; bit of garlic, one-half bay-leaf, six peppercorns, sprig of parsley, one onion stuffed with two cloves, one cup sliced carrots, one cup celery cut in strips, four halved potatoes. The garlic, bay-leaf, peppercorns, parsley, and onion should be tied in a square of cloth. Place steak in a kettle with boiling water to cover, and let it simmer for half an hour. Add seasoning in bag together with salt to the meat, and thicken the stock. Place the kettle on an asbestos mat to keep the sauce from sticking. Some dried mushrooms soaked and drained improve the flavor. Simmer while making the pastry. Then remove the bag of seasoning. Put all in a baking dish with a rolled crust over the top and sides. Brush with milk and bake forty minutes, covering with heavy paper as soon as it is brown.



EASY RECIPE

Pickled Peaches

*Just like Granny's! Takes 10 minutes with
canned cling peaches!*

- 1 No. 2½ can cling peach halves
- ¾ cup brown sugar (packed)
- ½ cup vinegar
- 2 3-inch sticks cinnamon
- 1 teaspoon whole cloves
- 1 teaspoon whole allspice

Drain peaches; add sugar, vinegar and spices to syrup and boil 5 minutes. Add peaches and simmer 5 minutes. Allow fruit to stand in pickling syrup overnight. Serve chilled.

Important: Recipe calls for canned *cling* peaches...luscious sun-gold California beauties. Check the label when you buy. Make sure you *get clings!* Keep them pantry-handy for holiday feasting! Economical! Quick! Correct!

Ailing Houses Ask First Aid

Protect Your Property

You may not be able to replace worn or broken household equipment during the war, so take care of what you have as well as a you can. This column by Roger C. Whitman answers questions on problems of general interest to householders.

Cement Blocks—We are planning to build after the war and are considering cement block construction. Are these blocks good?

If properly constructed, a house built of good quality concrete or cinder concrete blocks should be comfortable and satisfactory. With this or any other type of solid masonry construction, I strongly recommend that lath and plaster be installed over furring strips to create an air space between the inside and outside walls.

Septic Tanks—Most of us in our community have concrete septic tanks. One neighbor tells us the inspector told him that using any sort of kitchen cleaner is injurious. Can you help us?

The inspector meant that harsh, caustic, alkaline or acid cleaners and other chemicals which have disinfectant or bacteria killing qualities should not be poured down the drain to enter the septic tank. Used in large quantities, bacterial action will cease and the refuse matter will not dissolve, thus causing clogging and backing up of sewage. Many acids and some alkaline cleaners cause concrete to disintegrate—if used in strong solutions and remain in contact with the concrete for a long time.

Paint Peels—What causes the paint to peel around our windows and in the joint around the frames? Although the putty is good, the rain comes through and the wood is discolored.

A driving rain will force itself through a very small crevice. The flashings around your windows may be defective and I suspect there are leaks around the outside of the window frames where they meet the walls. All such cracks should be filled with a caulking compound, forced in with a caulking gun.

Basement Moisture—Can you tell me what chemical is used to draw the dampness from a basement? How is it used?

Calcium chloride has the property of absorbing moisture out of the air but does not stop leakage. A simple device making use of this chemical may be had in some of the larger stores selling household equipment. A holder that can be made at home consists of three or four stacks of wire letter baskets, one over the other. Pile the crystals into the baskets and place on a large wooden tub or enameled container, which will catch the drip as the chemical absorbs the moisture from the air. An electric fan directed at the container of calcium chloride will speed up the operation. If a basement is extremely wet all year round, other measures should be taken to correct the trouble.

Cracking Enamel—Three years ago we painted our bathroom walls, which are covered with oilcloth. We used two coats flat paint and one coat good quality enamel. This has been cracking in various places. How can we prevent it when we repaint?

The trouble may have been caused by the application of a hard drying enamel over softer drying undercoats. For best results enamel should be applied over enamel undercoater, preferably of the same brand. Try smoothing the walls with sandpaper, wrapped around a flat block of wood. I believe you can then apply another coat of enamel with good prospects of success.

Maple Floor Finish—Kindly advise me on the care of a maple floor in a knotty pine den. Should this type of floor be varnished?

A flooring contractor could scrape off the old finish with his electric sanding machine and then refinish either with a penetrating wax or with good floor varnish. These finishes are both satisfactory and can be protected with floor wax, correctly applied.

Floor Cracks—Two sides of our cement basement floor are in very bad condition. In one spot the floor is humped up and badly cracked, and along the other near the foundation line the cement is like powder. If it is faulty cement work, I can't understand why the other parts are not in the same condition. What are your suggestions?

I suspect that the concrete was faulty where it has disintegrated

To remove stains from painted table tops, rub with cloth moistened in laundry bleach and dipped into scouring powder.

INK STAINS ON OAK FLOORS

Rub oxalic acid crystals on spot and let stand. Wash with soap and water, then wax. This is for unvarnished floors.

REMOVAL OF GRASS STAINS

Sponge with kerosene, then launder.

REMOVAL OF MILDEW

Let stand with lemon, salt, starch, and soft soap for 2 days, then rinse in clear water, or use commercial bleach.

REMOVAL OF SCORCH

Use direct sunlight or treat with peroxide of hydrogen. This will remove scorch from clothing.

Cheese Sandwiches

Toast bread and cut off crust. Spread with thin slices of American Cheese and sliced sweet pickle Brail until cheese melts. Then top with second slice of buttered toast. Make two sandwiches.

Benedictine Sandwiches

2 sq. packaged cream cheese, 2 tablespoons cream, 1 small cucumber, grated and 1 tablespoon grated onion. Blend together until smooth. Spread on thin sliced whole wheat bread. Top with pickled cake coloring to make spread look like green.

Sub. Wed. Lunch Special

Spread mashed banana with thin slices of banana. Spread banana with peanut butter. Sandwich with sliced bread.

pudding. Also good served on chocolate graham crackers.

Turnip Soup

Put hot water turnips, butter. Allow thick then add turnip juice, onion and pickle chips. Brail under cover for 10 minutes. That's it.

Graham cracker sandwiches

Heat graham crackers
Put 9 squares sweet chocolate
1 traid marsh-mellows on
Graham cracker cover with
second cracker to make sand-
wich. Eat while hot & melting! =

Super sandwich filling

Soften 1 package Sharp
flavored Club Cheese. Then add
2 table spoons tomato catsup
Salt and onion juice.
Add 1/2 cup chopped walnut
meats. Serve as spread
on ~~sandwich~~ whole wheat
Bread.

Corn Bread Sandwiches

Make corn bread according to standard
recipe. It cooks. Put 1/2 cup melted
in double boiler with 1/2 pound
of cheese cut into small
squares. Leave ingredients to till
melted and blended. Slice corn
bread with thick slices of fried
ham. Then with second slice
corn bread. Pass melted cheese
sauce over sandwich top
with crisp green beans
serve hot

Mack angel Food,

1 loaf white bread unacid
1 large can condensed milk
1 package shredded coconut
Cut off crust from bread
divide bread into twelve
pieces dip each slice of
bread into condensed milk
then roll in shredded
coconut, cook in oven till
golden brown. 20 to 25
in. 10 to 12 over 10 minutes.
Sub Rich Delight

$\frac{1}{2}$ pd. Marshmallows $\frac{1}{2}$ cup crushed
pineapple slices heavy cream
3 table. powdered sugar, Cut Marsh
mallows in quarters, dip
pineapple mix well and
stand in refrigerator 10 min.
Before serving whip cream
add powdered sugar fold
into fruit and marshmallows
mixture and chill,

Frozen Fruit Salad

Blend two cups cream cheese
and 1 heaping tablespoon salad
dressing with enough juice from
a can of fruit cocktail to bring
to consistency of whipped cream.
Drain fruit cocktail solid $\frac{1}{2}$ cup
chopped nuts fold into whipped
mixture put in can and
freeze for three hours.
Serve on lettuce leaves.

Bake Bean Salad

2 cup baked beans 1 cup shredded
cabbage $\frac{1}{2}$ onion juice 2 table.
spoons 2 tablespoons chopped
sauce pickle 2 tablespoons mayonnaise
Last ingredients lightly together
stir and serve on lettuce with
salted crackers.

Tomato Soup Salad

6 Tomatoes $\frac{3}{4}$ cup chicken (diced cooked)
 $\frac{1}{2}$ cup cucumbers $\frac{1}{2}$ cup dried celery leaves
chopped nuts and 2 table. mayonnaise
Scald tomatoes and remove skins
scoop out seeds and fill with
serving sauce other ingredients together
all tomatoes, garnish with nuts
Cucumbers and lettuce.

Honey Snappers Club. Fruitable
Cups crushed pineapple the juice
of three oranges and 2 lemons
1 cup sugar and 2 cups boiling
water. Add lemon, orange juice
to crushed pine apple. Add boiling
water to sugar. when sugar
is dissolved add fruit pulp.
Let cool then add shell
serve with special ice cube.
Frozen drained Maraschino
cherries use tall glasses
chilled and garnished with
crisp mint.

Coconut Refrigerator Dessert

1 tablespoon (1 envelope) unflavored gelatine
 1/4 cup cold water
 3 slightly beaten egg yolks
 1/2 cup sugar
 1/4 teaspoon salt
 1 cup hot milk
 1/2 teaspoon almond extract

1/2 cup shredded coconut
 3 stiff-beaten egg whites
 1 recipe Graham Cracker Crust
 1/4 cup chopped, toasted almonds
 1/4 cup toasted shredded coconut

Soften gelatine in cold water. Combine egg yolks, sugar, and salt; gradually stir in milk. Cook in double boiler over hot, not boiling, water, until mixture coats a spoon, stirring constantly. Remove from heat. Add gelatine mixture. Stir to dissolve. Chill until partially set. Add almond extract and 1/2 cup

berry-flavored gelatine
 2 cups water
 1 package pudding
 2 cups milk

Prepare the raspberry-flavored gelatine with 2 cups water as directed on package. Prepare the vanilla pudding with 2 cups milk as directed on package. Chill gelatine until slightly thickened. Chill pudding. Place bowl of gelatine in bowl of ice and water and whip with rotary beater until fluffy and the consistency of whipped cream. Add pudding gradually, beating constantly until blended. Turn into sherbet glasses or large serving dish. Chill until firm. Garnish with cubes of clear gelatine or fresh fruit. Makes 8 servings. **Note:** Try other flavors of gelatine, too, for variety.

BROWNIES

Costs 69 cents (May 1949)

24 squares Woman's Day Kitchen

1/2 cup lard
 4 squares unsweetened chocolate
 2 cups sugar
 1 teaspoon vanilla
 3 eggs, grade B

2 tablespoons undiluted evaporated milk
 1-1/2 cups sifted flour
 1/2 teaspoon salt
 3/4 cup broken nut meats

Melt lard and chocolate together in saucepan over low heat, stirring often; cool. Beat in sugar and vanilla. Add eggs one at a time; beat until well mixed. Add milk. Mix flour, salt and nuts; add to chocolate mixture and blend well. Turn into greased and wax-paper lined 13x9x2-inch pan; bake in moderate oven, 325°F., about 30 minutes or until surface is dull. Remove from oven; cut into squares. Turn out on rack; pull off paper. Store in closely covered tin box.

- | | |
|--|--|
| $\frac{1}{2}$ cup butter or margarine | $\frac{1}{2}$ cup sifted all-purpose flour |
| $\frac{1}{4}$ cup granulated sugar | $\frac{1}{2}$ cup rolled oats |
| $\frac{1}{4}$ cup brown sugar, firmly packed | 1 pkg. semi-sweet-chocolate pieces |
| $\frac{1}{2}$ teasp. vanilla flavoring | $\frac{1}{2}$ cup chopped nuts |
| 1 egg yolk | |

Heat oven to 350° F. (moderate). Work butter against side of bowl with back of spoon, until creamy. Gradually add granulated and brown sugars, while continuing to work with spoon. Add vanilla and egg yolk, and beat until light and fluffy. Stir in flour and rolled oats, and blend well. Spread in greased 11" x 7" pan. Bake at 350° F. 20 to 25 min. Remove from oven, and let cool 10 min. Melt chocolate over hot water; stir until smooth. Spread chocolate over baked-cookie surface; sprinkle with nuts. Let chocolate set, but cut in bars while warm. Makes 30.

Thin slices of lime or orange.



CHOCOLATE MALTED MILK

- * 2 to 3 tablespoons **HERSHEY'S** Syrup
- 1 glass very cold milk (not iced)
- 3 teaspoons malted milk

Mix with spoon, shaker or beater.



BRIOCHE LOAF

A rich bread
that makes delicious sandwiches
... perfect toast!

- Mix together
- Crumble into mixture
- Stir until yeast is dissolved.
- Stir in
- Mix in
- $\left\{ \begin{array}{l} *1/2 \text{ cup lukewarm milk} \\ 1/4 \text{ cup sugar} \\ 1 \text{ tsp. salt} \\ 1/4 \text{ cup soft shortening (part butter for flavor)} \end{array} \right.$
- 1 cake compressed yeast (**or 1 pkg. dry granular yeast)
- 1 egg
1 egg yolk
- $2\frac{3}{4}$ cups sifted GOLD MEDAL "Kitchen-tested" Enriched Flour

Turn dough onto lightly floured board, cover, and let stand 10 minutes to tighten up, then knead until smooth and elastic. Divide dough into three equal pieces. With the hands roll each piece into a rope 12-in. long. Make a braid of the 3 ropes, pressing the ends together to seal them. Place in lightly greased bread pan, 5x9x3-in. Cover with a damp cloth and set to rise at 85° until double in bulk . . . about 2 hours. (Top of loaf will just about be level with top of pan.) Brush with melted shortening.

Bake about 30 minutes in quick moderate oven (375°). Brush with melted butter after taking from oven, if desired. Cool thoroughly before slicing. Makes 1 loaf.

*If raw milk is used, it should be scalded and cooled to lukewarm.

**If dry granular yeast is used, follow the pkg. directions. Or, add to $\frac{1}{4}$ cup lukewarm water and let stand 5 minutes *without stirring*. Stir thoroughly before adding to liquid mixture in recipe. Subtract the $\frac{1}{4}$ cup water from total liquid in recipe.

Note: Because this is a rich dough, it is not as elastic as ordinary bread doughs and is very slow rising.

How to make Mary Hale Martin's
JUNETIME JUBILEE

3 tbsp. butter or margarine
3 tbsp. all-purpose flour
1 cup milk
Dash Worcestershire sauce
Salt to taste
1 cup left-over cooked meat or
diced ham
7 baked tart shells
1 pkg. Libby's Frozen Peas

Melt butter; add flour and blend.
Add milk gradually. Cook over
medium heat, stirring constantly,
until thick and smooth. Add sea-
sonings and meat. Heat thorough-
ly and spoon into tart shells made
of plain pastry. Top with Libby's
Frozen Peas, cooked and seasoned.
7 servings.



Callie's Pecan Pie

3 whole eggs
2 tablespoons melted butter
or margarine
2 tablespoons flour
 $\frac{1}{4}$ teaspoon vanilla
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ cup sugar
 $1\frac{1}{2}$ cups dark corn syrup
 $1\frac{1}{2}$ cups broken pecan halves
1 unbaked 8-inch pie shell

Beat eggs, blend in melted
butter, flour, vanilla, salt, sugar
and syrup. Sprinkle nuts over
bottom of unbaked pastry shell.
Now gently pour over syrup
mixture and bake in a hot oven
(425°F.) 10 minutes. Reduce
heat to slow (325°F.) and bake
about 40 minutes. Yield: one
8-inch pie to serve six. Eat to
the strum of banjos!

* * *

Southern-Style Beef Hash

$\frac{1}{2}$ cup diced green pepper
 $\frac{1}{2}$ cup diced white onions
2 tablespoons butter or
margarine
1 cup diced uncooked potatoes
2 cups cold finely diced roast
beef
1 cup beef stock
Salt to taste
Black pepper to taste
2 tablespoons minced parsley

Sauté pepper and onions over low heat in covered skillet 10 minutes, add all other ingredients except parsley, cook slowly 40 minutes. Add water as needed. When potatoes are tender fold in one tablespoon parsley. Remove hash to serving dish and garnish with remaining parsley. For a back-yard supper, serve hash right from the iron skillet, resting it on a large

wooden plate or iron griddle.
Approximate yield: 6 portions.

Corn Fritters

1 egg, separated
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ cup canned corn, cream
style
 $\frac{1}{2}$ cup sifted all-purpose flour
 $\frac{1}{2}$ cup stone-ground corn meal
1 teaspoon double-acting
baking powder
 $\frac{1}{2}$ teaspoon salt
1 teaspoon sugar
3 tablespoons melted
shortening

Beat together egg yolk and half the milk, mixing well. Add cream-style corn. Sift together flour, corn meal, baking powder, salt and sugar; add to corn mixture and beat until light. Add remaining milk. Stir in, do not beat, melted shortening. Fold in stiffly beaten egg white. Drop fritters by tablespoonfuls into shallow fat and fry until golden brown and well done. (Fritters should be oval shaped, about $2\frac{1}{2}$ inches long.) Serve with fried country ham, crisp bacon or

TOLL HOUSE OATMEAL COOKIES

Makes 51 cookies

| | |
|--|---|
| $\frac{3}{4}$ cup sifted all-purpose flour | $\frac{1}{4}$ tsp. water |
| $\frac{1}{2}$ tsp. soda | 1 egg |
| $\frac{1}{2}$ tsp. salt | 1 cup Quaker or Mother's Oats, uncooked |
| $\frac{1}{2}$ cup soft butter or shortening | 1 six-oz. pkg. (1 cup) Nestlé's Semi-Sweet Chocolate Morsels |
| 6 tbsp. granulated sugar | |
| 6 tbsp. brown sugar | |
| $\frac{1}{2}$ tsp. vanilla | |

Heat oven to moderate (375°F.). Sift together flour, soda and salt; set aside. Blend butter, sugars, vanilla and water. Beat in egg. Add flour mixture; mix well. Stir in oats and chocolate morsels. Drop by rounded half-teaspoonfuls on greased cookie sheets. Bake in preheated oven (375°F.) 10 to 12 minutes.





Crisp Vegetable Salad

Soften: 1 envelope Knox Gelatine
in: $\frac{1}{4}$ cup cold water

Add: 1 cup hot water
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup mild vinegar
1 tablespoon lemon juice
 $\frac{1}{4}$ cup sugar

Stir until gelatine and sugar are dissolved. Chill until mixture is consistency of unbeaten egg whites.

Stir in: $\frac{1}{4}$ cup diced cucumber
 $\frac{3}{4}$ cup diced celery
 $\frac{1}{2}$ cup finely shredded carrot
2 teaspoons grated onion
2 tablespoons minced green pepper

Turn mixture into large or individual molds and chill until firm. Unmold onto crisp greens and serve with French dressing. Yield: 6 servings.

Snappy Salad

Proceed as above but add 1 teaspoon horseradish to the recipe and replace above vegetables with 1 cup diced cooked or canned beets and $\frac{1}{2}$ cup diced celery.

Barbecued Chicken

To barbecue chickens, quarter them, clamp them in the broiler, and start cooking them over a bed of steady coals. To keep the meat moist, begin almost immediately to baste with this special sauce below.

The broiling time varies from 30 to 45 min. At the last of the broiling, drop a few sprigs of fresh green sage, thyme or bay on the coals, to give the chicken a delicate sort of smoked flavor. Just before serving, give the chicken a final dousing with sauce.

Sauce: Put 1 minced small onion, 1 clove garlic and $\frac{1}{2}$ cup fat or salad oil in a saucepan. Simmer slowly until tender but not brown—about 5 min. Mix 2 tsps. salt, 1 tsp. dry mus-

tard, 1 tsp. paprika, 1 tbsp. brown sugar, 1 tbsp. chili powder and a big dash of cayenne into a paste with 2 tsps. water. Stir into onion; then add 2 cups tomato juice, $\frac{1}{2}$ cup water, $\frac{1}{3}$ cup lemon juice. Boil, uncovered, 10 to 15 min.

Grilled Hamburgers

- 2 lbs. bottom round of beef, ground twice
- 2½ tsps. salt
- ⅛ tsp. pepper
- 2 eggs
- 2 tsps. prepared mustard
- 2 tsps. bottled condiment sauce

Combine all ingredients and mix together until well blended. Shape into 8 patties 3½" in diameter. Cook in skillet or on a grill until done, turning once. Serve on toasted hamburger buns. Serves 8.

CHICKEN AND NOODLE CASSEROLE

(Serves 24)

- 8 pounds chicken (dressed weight)
- 6 cups noodles (broad cut preferred)
- 2 pounds sliced mushrooms or 2 cans mushrooms
- 2 green peppers, diced
- ¾ cup butter
- 10 tablespoons flour
- 4 cups chicken broth
- 1 cup heavy cream
- 2 teaspoons salt
- 3 egg yolks, beaten
- 1½ cups soft bread crumbs

SIMMER CHICKEN until tender. Remove from broth. Cool and remove from bones. Cook noodles in boiling salted water until tender. Then drain and add chopped chicken and stir. Take a large skillet and melt ½ cup butter. Cook peppers and mushrooms until tender in the butter and add the flour and blend. Add chicken broth and cream. Cook until smooth and thickened and pour slowly over the egg yolks. Salt while stirring. Then arrange chicken and noodles and the sauce in alternate layers in four 1½-quart casseroles or one large roaster. Top with bread crumbs that have been mixed well with the remaining ¼ cup butter. Bake at 400 degrees for 30 minutes.—Mrs. Lee Wilson, Cass county, Ind.

APPLE SALAD

- 1 cup apples
- ½ cup celery
- ½ cup black walnut meats
- ½ cup marshmallows
- ½ cup crushed pineapple
- ⅔ cup heavy cream
- ½ teaspoon walnut extract

PEEL AND DICE APPLES, leaving red peelings on two apples to give salad color. Dice celery, break walnut meats, cut marshmallows, drain pineapple, whip cream and sweeten to taste. Stir all ingredients together and chill one-half hour before serving.—Mrs. Chris Uphoff, Shelby county, Ill.

MAPLE NUTTIES

- ⅔ cup butter or other shortening
- ⅓ cup confectioner's sugar
- 1 tablespoon water
- 1 teaspoon maple flavoring
- 2 cups sifted cake flour
- 1 cup finely chopped walnut meats

CREAM SHORTENING, gradually adding sugar. When very light, add water, flavoring, sifted flour and nuts. Chill. Divide into four portions and roll each out with the fingers into a long roll like a very heavy pencil. Cut into 2-inch lengths. Bake on greased cookie sheets in a slow oven, 300 degrees, for 15 to 20 minutes. As soon as baked, drop them into a bag containing powdered sugar, shake lightly, then cool. Makes about 3½ dozen.—Mrs. Allen Newkirk, Wabash county, Ill.

The Epicure

APPLE STRUDEL

By ARTHUR SCHLEIFER

I SUPPOSE you might say that Tavern-on-the-Green has the distinction of being the only restaurant in the country (if not the world) which was once used as a shelter for sheep. Located in Central Park, the building was erected in 1870 to house a flock of sheep which kept down the grass on the adjoining green.

Fifteen years ago the sheepfold was reconstructed into a restaurant, and has been in operation as a New York City-controlled dining and dancing spot in the heart of the park ever since.

Tavern-on-the-Green's specialty stems from its original chef who had a penchant for apple strudel. His recipe for this dish is:

Dough

- 1 egg
- 1 cup flour
- 1 tbsp. butter

Filling

- 12 apples, peeled and diced
- 1 cup raisins
- 1/2 cup chopped, roasted almonds
- 1/2 cup citron
- 1/2 cup cinnamon sugar
- 1/2 cup granulated sugar
- 2 tbsps. melted butter

Mix egg, flour, and butter thoroughly and shape into a ball. Brush with melted butter and a little flour. Cover, and let stand 20 minutes.

Play with dough as you would a ball. Do not knead, but toss lightly from hand to hand until dough softens. Spread a pastry cloth over



Arthur Schleifer, Who Operates Tavern-on-the-Green, Has Been in the Restaurant Business Since the Day He Graduated From College.

a 12-inch board or table top and dust with flour. When dough is of right consistency to handle easily, begin pulling from underneath with the flat part of the fingers until dough is of waxed paper thinness. When dough covers board, trim edges and place fruit mixture in center. Roll dough over fruit mixture, place in baking pan and bake in hot oven, 375° F., until brown. Serves 6.

chocolate Pudding

1 of the wrapped Squares of Bakers
chocolate

2 cups milk

$\frac{1}{2}$ " Sugar

$2\frac{1}{2}$ table. corn starch

1 tea. Vanilla

$\frac{1}{4}$ tea. Salt

1 tea Butter,

Melt chocolate in $\frac{1}{2}$ cup milk
all balance of milk heat, then
all corn starch through mixed
with the sugar, cook to the
right thickness. Add Vanilla
and butter & pour into custard
cups.

Sour Cream cake

● Whip one egg in measuring cup
fill cup with Sour Cream, add
one cup sugar, a little salt & 1
level teaspoon soda
 $1\frac{1}{2}$ cups flour,

beat egg and Sour Cream together,

Temperature 400° for 30 to 35 min.
Makes a medium loaf,

10 can

Sparkling Drinks

Sparkling Fruit Sides

(Made from Fresh Fruit Juice)

Lemonade - juice 1 lemon 2 tsp Sugar

Orangeade - juice 1 orange 1 tsp Sugar

Limeade - juice 1 lime 2 tsp Sugar

Grapefruitade - juice 1/2 grapefruit, 2 tsp
sugar, add ice cubes, stir
with Canada Dry water, stir
gently.

Ice Cream Sides

Into a tall glass put 3 table. chocolate
syrup, or 1/2 tea. vanilla extract and
3 tablepoons milk, stir and ice cream
and fill glasses with Canada Dry
water. (For plain soda use 1/2 cups
milk and omit ice cream add two
tablespoons Sugar syrup, flavoring
ice cubes and Canada Dry water.

Fruit Sparklers

Put your favorite fruit in a canned fruit juice
and ice cubes in a tall glass tumbler and
fill with Canada Dry water, you may
enjoy adding a twist of fresh lime, you can
use fruit extracts as substitutes.

- *What every pumpkin pie needs is a perfect pastry shell—so see the Kitchen Pin-up on page 86.*

PUMPKIN-RICH PIE

| | |
|------------------------------|-----------------------------------|
| Unbaked pastry shell, 9-inch | *Ginger, 1/2 teaspoon |
| Sugar, 2/3 cup | Allspice, 1/2 teaspoon (optional) |
| Salt, 3/4 teaspoon | Egg, slightly beaten, 1 |
| Cinnamon, 1 teaspoon | Pumpkin, canned, 1 3/4 cup |
| | Milk, 1 cup |

Combine sugar, salt and spices, add egg; mix well. Stir in pumpkin, add milk; stir until smooth. Pour into chilled pastry shell. Bake in hot oven (425°) on shelf just below center of oven for 45 minutes—or until cake tester or small pointed knife inserted in center comes out clean. Cool on rack.

If you prefer molasses: Decrease the sugar to 1/2 cup and add 2 tablespoons molasses.

If you like extra mellowness: Make as above but use 2 eggs and add 1/2 cup light cream.

If you want a tang of orange: Omit allspice and add 1 1/2 teaspoons grated orange rind to pumpkin mixture before baking.

PUMPKIN CUSTARD PIE

| | |
|------------------------------|----------------------------|
| Unbaked pastry shell, 9-inch | Cloves, 1/4 teaspoon |
| Brown sugar, dark, 3/4 cup | Nutmeg, 1/4 teaspoon |
| Salt, 1 teaspoon | Eggs, slightly beaten, 3 |
| Cinnamon, 1 teaspoon | Pumpkin, canned, 1 3/4 cup |
| *Ginger, 1/2 teaspoon | Evaporated milk, 1 cup |
| | Water, 1/2 cup |

Combine sugar, salt and spices; add eggs, mix well. Stir in pumpkin; add milk and water; stir until smooth. Pour into chilled pastry shell. Bake in hot oven (425°) on shelf just below center of oven for 45 minutes—or until cake tester or small pointed knife inserted in center comes out clean. Cool on rack.

*If you're a ginger fan and like your pie with that extra zip, you may want to switch the quantities of ginger and cinnamon.

Pumpkin Pie

1 Eggs well Beaten

1 Cup Sugar

1 $\frac{1}{2}$ Cup Pumpkin

$\frac{1}{2}$ tea nutmeg

1 tea cinnamon

$\frac{1}{2}$ tea ginger

$\frac{1}{2}$ tea salt

1 cup Cream

Mix thoroughly in order given and pour into flaky shell with a built up rim. Bake about 45 min. in a moderate oven.

Apple Dumpings

2 cups Sugar
2 cups water
1/4 tsp. Cinnamon
1/4 tsp. Nutmeg
1/4 cup Butter
6 Apples

2 cups flour
1 tsp. Salt
2 tsp. Baking powder
3/4 cup Shortening
1/2 cup milk

To Make Sauce: combine Sugar, water
Cinnamon, and Nutmeg; Cook 5 min
add Butter. Stir and add Apples
Then add flour, salt and baking
powder cut in shortening.
Add milk all at once. Stir until
flour is just moistened, roll
out 1/4 inch thick. Cut six 5 inch
squares. Sprinkle generously with
sugar and spread out with
Butter! Fold corners pinch
edges. Place each apart
in baking pan, pour over
sauce. Bake in hot oven
345°F 35 minutes
(Makes six)

Wale Crushed Pineapple Treat

Chicken with Meats

You will find hidden flavor in this dish when you spread a sparkling gel layer by sides wale crushed pineapple over the scored fat surface before you take from the oven. That duck, pork and chops too are more appetizing when top with wale pineapple, and glazed to a golden brown.

More Grandchild in Desserts

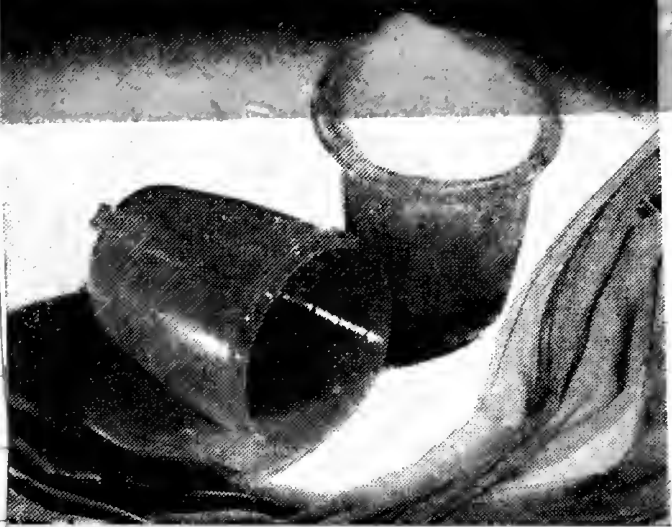
The new wale crushed pineapple makes ice cream more delicious than ever before just combine scoops of Vanilla ice cream with generous layers of these tiny golden pineapple cubes, or heap pine apple on plain cake or ginger bread.

Finer Mixed Salads

Make your favorite Lemon Gelatin when begins to thicken add 3/4 crushed pineapple (drained) diced celery, red apples, sweet pickles and Walnuts. Chill until firm, serve on lettuce with mayonnaise or a creamy dressing.

7-Minute Draining

- 1) The trick to perfect 7-Min Draining:
Follow your usual Smith's method.
The Draining area has water until
it holds 1/2 inch. Then remove
from hot water. Beat (turn at a
low speed if you're using electric
beater) until Draining is done
and will stand upright. This
will take 5-7 minutes before
beating. It can be done in top
of Whisk Baker. But its better to
turn, draining only (has been
side case with need heat).
Now when you get it out and
on egg. Make all the fancy
peaks and swirls you wish
with the Creamy Fluffy Draining.
It won't melt here.



Neat Ways To Do Stockings

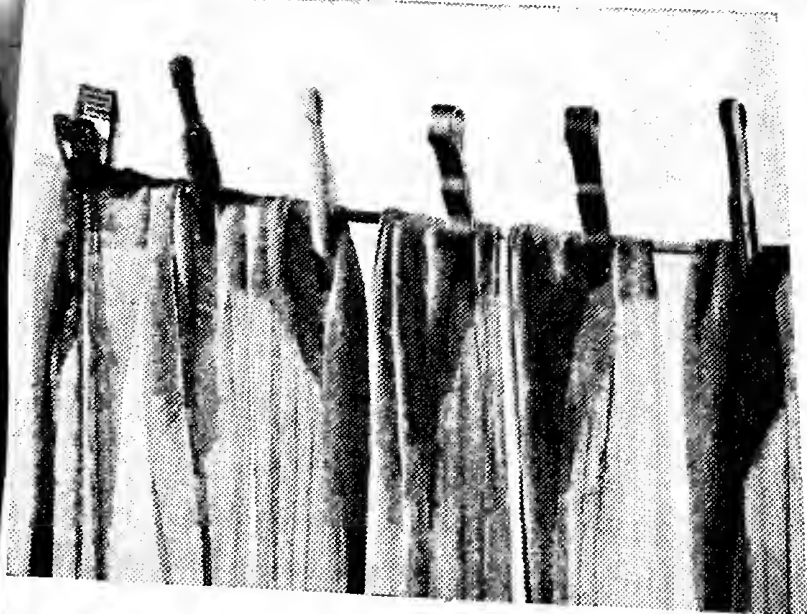
Here's a new way to wash stockings. Suds them in this plastic shaker. Place stockings in shaker containing sudsy water, and shake for a few moments. Because of its special design, it swirls stockings clean without risk of snags.



Fasten this clear-plastic shell to the back of a door, or wherever you can find eight inches of wall space, to provide that out-of-the-way place to dry stockings. Smoothly finished slots securely hold as many as ten pairs of stockings by the toes. When you have finished using it, the shell folds flat against its bracket, out of the way till next time.



Fasten this clear-plastic shell to the back of a door, or wherever you can find eight inches of wall space, to provide that out-of-the-way place to dry stockings. Smoothly finished slots securely hold as many as ten pairs of stockings by the toes. When you have finished using it, the shell folds flat against its bracket, out of the way till next time.



When stockings are dried on a clothesline, be sure you use smooth, well-designed clothespins. Some of the attractive new clothespins are made of plastic and aluminum. Clear or translucent plastic is used for small but sturdy variations of pronged and clip pins. Colored aluminum clothespins look very much like huge bobby pins.

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PICKLES AND RELISHES

Cucumber Relish

| | |
|-------------------------------|----------------|
| 12 large cucumbers | 3 ts salt |
| 6 onions | 3 ts sugar |
| 3 peppers | 3 cups vinegar |
| Run above ingredients through | Mix and can |
| food chopper | |

—Mrs. Ethel Kumlein

Chopped Beet Relish

| | |
|-----------------------------------|------------------------|
| 10 large beets boiled and chopped | 1 cabbage |
| 10 medium onions | 6 red or green peppers |

Chop onions, cabbage, and peppers and add to beets. Then add the following:

| | |
|--------------|------------------------------------|
| 1 cup sugar | Salt to taste and vinegar to cover |
| 1 ts mustard | |

—Mrs. Henry Stoller

Tomato Catsup

| | |
|-----------------------------------|---------------------------------|
| 5 pts cooked tomatoes run through | 1 pt vinegar |
| fine colander | 1 tbs each of cinnamon, cloves, |
| 1 pt sugar | pepper, salt, and allspice |

Cook until quite thick. Seal tight.

—Mrs. Albert Peters

Cherry Leaf Pickles

| | |
|------------------------------|-----------------------|
| 1 gal. water | (omit if not liked) |
| 1 cup salt | 1 qt of cherry leaves |
| 5 cts. worth of caraway seed | |

Pack pickles in brine for two weeks, and turn every day. Then drain, and drop in weak vinegar with 1 tbs mixed spices. Let come to a boil.

Drain and pack in jars. Cover with a syrup in proportion of 1 cup sugar to 1 cup vinegar, and spices if liked.

—Mrs. Aaron H. Winslow

Pepper Hash

| | |
|------------------|----------------|
| 24 green peppers | 3 large onions |
| 6 red peppers | |

All chopped fine. Pour boiling water over all and let stand a little while, drain off and pour boiling water over again. Let stand a little while and drain dry. Then add:

| | |
|----------------|------------|
| 2 cups vinegar | 3 tbs salt |
| 2 cups sugar | |

Boil all together 15 minutes and seal.

—Mrs. Henry Stoller

Sweet Corn Relish

1 doz. ears sweet corn cut from cob 4 medium onions
3 red peppers

1 small head cabbage

All but corn put through food chopper.

1 qt vinegar 1 tbs flour
2 tbs salt 1 tbs mustard
1 cup sugar 1 tbs tumeric

Boil one half hour.

—Mrs. Henry Stoller

Cherry Leaf Pickles

8 qts cucumbers Caraway seed
1 cup salt 1 pail water
1 handful cherry leaves

Put all in jar and stir every day for ten days. Drain and put in cans and cover with hot vinegar and sugar. About two cups of sugar to three of vinegar.

—Mrs. John Connor

Sliced Cucumber Pickles

12 good sized cucumbers 1 ts mustard
60 good sized onions 1 ts pepper
1 pt vinegar 1 ts cinnamon
1 cup sugar 1 ts celery seed

Slice and soak over night. Drain, add to spices, boil five minutes and seal.

—Miss Gertie Stone

Tomato Catsup

30 large tomatoes 3 onions
3 green peppers

Slice all together and boil, then put through colander and boil the juice with—

3 ts salt 7 cups vinegar
5 tbs brown sugar

Boil until thick.

—Miss Gertie Stone

Uncooked Catsup

1 peck tomatoes—not overripe 4 stalks celery
2 roots grated horse radish 1 cup chopped onion
1 small cup of salt 1 ts ground cloves
½ cup black mustard seed 1 ts mace
½ cup white mustard seed 2 ts cinnamon
1 tbs black pepper 1 ts sugar
3 red peppers—with seeds 1 qt vinegar

Tomatoes, peppers, and celery should be chopped fine

—Mrs. P. H. Morse

Bread and Butter Pickles

12 cucumbers (6 in.)
2 c. sliced spanish onions
1/2 c. salt
1 tsp. ginger
1 tsp. black pepper
1 tsp. celery seed
1/2 tsp. cinnamon
2 tsp. mustard seed
1 tsp. tumeric
1 tbsp. cornstarch
1/2 c. cold water
1 c. sugar
2 c. vinegar

Wipe cucumbers with damp cloth. Cut in 1/8 in. slices crossways. Add onions and salt. Let stand two hours. Rinse well in cold water. Drain. Blend cornstarch and water. Add rest of ingredient and boil gently three minutes. Stir constantly. Pour into sterilized jars and seal.

Green Tomatoe Pickles

3 galon green tomatoes
6 lb. cabbage
10 medium size onions
3 qt. vinegar
10 c. sugar
1-1/2 c. salt
2 tbsp. white mustard seed
2 tbsp. celery seed
2 tbsp. whole cloves-----
2 tbsp. stick cinnamon-----

Put in bag and remove before sealing

1 stalk or bunch celery if you have it

Put tomatoes thru the

(over)

Put tomatoes thru the coarse grinder. Add salt. Mix well and drain thru a bag for 2 or 3 hours. Then add the other ingredients and boil 30 min. Put the onions thru the grinder also. This makes about 7 qt.

Sweet Pickled Yellow Cucumbers

6 lb. cucumbers
3lb. sugar
1 qt. vinegar
1 lemon
cloves and mustard seed to taste

Peel and ~~seeds~~ quarter cucumbers. Remove ~~seeds~~ seeds and soft parts, put in a porcelain dish and salt. Let stand until morning, then wipe and weigh them. Prepare syrup and let come to boil. Then put in cucumbers and boil until clear. Put in cans and if there is too much syrup cook it down until there is just enough to fill the cans.

Tumeric Pickles

Peel and slice cucumbers. Salt and let stand 24 hours. Drain, cover with boiling water. Let stand 10 min. and drain again. Make syrup of sugar, vinegar, mustard seed, celery seed, tumeric to taste. About 1 c. sugar to 1 c. vinegar. Boil up and can.

PICKLE RELISH

| | |
|----------------------|--------------------------|
| 1 quart lima beans | 1 pint carrots |
| 1 quart corn | 1 small head cabbage |
| 1 quart small onions | 1 small head cauliflower |
| 1 pint green beans | 6 green tomatoes |
| 12 small cucumbers | 10 sweet peppers |
| 2 bunches celery | |

Cut fine and add one-half gallon of diluted vinegar, two cups brown sugar, two heaping tablespoons of salt, two tablespoons ground mustard, one teaspoon turmeric. Boil for a half-hour and seal in fruit jars.

This sweet cucumber recipe comes from Mrs. Sally Bailey Brown of Assinippi, Mass. She cans her pickles in half-pint jars. Last year she sold \$20 worth.

SWEET SPICED CUCUMBERS

| | |
|--|--|
| 3 pints of small cucum- bers or large crisp | 6 small onions 1 sweet pepper (re- move seeds) |
|--|--|

Sprinkle with one tablespoon salt and let stand three hours. Drain. Add one cup brown sugar, one tablespoon mixed spices. Cover with vinegar. Bring to a boil and put in jars at once, adding one-half teaspoon of powdered alum to top of each jar.

Mrs. Frank Lange of Princeton, Ill., never buys dill pickles for her family. She makes them with this recipe:

DILL PICKLES

Wash cucumbers and let stand in clear water overnight. Fill a two-quart fruit jar with pickles. Add two tablespoons of coarse salt and one cup vinegar. Fill up jar with water. Place whole blossom of dill in bottom of the jar and one on the top. Seal with rubber. In six weeks they are ready for the table.

Mary B. Miller of Pulaski, N. Y., sends this sliced pickle recipe which we heartily recommend after a trial in our kitchen:

SLICED PICKLES

| | |
|-------------------------------|-----------------------------------|
| 1 quart sliced cucum- bers | 1 green pepper, finely chopped |
| 1 large onion, sliced | |

Sprinkle with salt and let stand two hours, then drain. Add the pickle to the following mixture and heat but do not boil. Seal while hot.

| | |
|---------------------|---------------------|
| 1 cup brown sugar | 1 tablespoon grated |
| 20 cloves | horseradish |
| ½ teaspoon turmeric | |

DILL PICKLES

For 2 qt. cans

Fill jars with cucumbers; add a scant $\frac{1}{2}$ c. salt, 3 tbsp. vinegar and dill to suit your taste. Fill jars with cold water and seal.

Do not pack too tightly or liquid will overflow when they work.

Quart or pint jars may be used by reducing the above ingredients.

Sweet Pickles

We have had so many requests for the following pickle recipe that we are publishing it again. One writer says: "These pickles were the best ones I ever ate, and everyone that tasted them said the same."

Scrub, clean and wipe dry, 300 little cucumbers and place in a large dish. Take two-thirds cup of salt and sprinkle through them, pour over boiling water and let stand over night. Remove from brine and wipe each pickle dry and place in earthen jar. With $\frac{1}{4}$ gallon of cold vinegar mix 4 large tablespoons of dry mustard, 4 tablespoons of salt, 4 tablespoons of sugar, pour over pickles and stir well. Cover pickles with $\frac{1}{4}$ cup of mixed spices and a root of ginger. Set away in a cool place. Weigh out 3 pounds of sugar and each morning add a handful to the pickles, stirring well. When the sugar is all added the pickles are ready to eat. These will keep in an open jar, but I find it more convenient to put in quart cans. At first it seems they aren't juicy enough, but by the time all the sugar is added they will be real juicy. — Mrs. P. A.